The Wilson COOK BOOK

1941

The Wilson Cook Book

(*Tea Table Topics* Revised)

Compiled by

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WILSON, NORTH CAROLINA

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Gift, William S. Powell

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INTRODUCTION

We take pleasure in offering to the public the revised edition of our *Tea Table Topics*, which we feel has been sufficiently successful to warrant revision. These recipes have been used by the women in our community, though seldom original with us.

We are grateful to the friends who so kindly advertised with us and hope you will show them appreciation. We also wish to thank those who so graciously contributed their recipes.

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SOUPS

Cream of Asparagus Soup

½ bunch asparagus
3 pts. stock or water
1 onion
3 sprigs parsley
A little celery
2 tablespoons butter
2 tablespoons flour
1 cup rich cream
Salt and pepper

Remove tips from asparagus, cook in a little stock or water until tender. Fry onions in little butter. Cook asparagus stalks, parsley, celery and fried onion in stock slowly, (35 minutes). Strain, pressing as much of asparagus through sieve as possible. Place soup on stove and add blended butter and flour. Cook slowly 10 minutes stirring occasionally. Add hot asparagus tips, cream, salt and pepper. Serve at once.

Brunswick Stew

1 hen
2 squirrels or
1 lb. N. C. Pork
2 lbs. cured bacon
3 No. 1 cans lima beans
3 No. 1 cans corn
3 No. 1 cans tomatoes
2 bottles tomato catsup
Salt and pepper to taste

Boil chicken, squirrel and bacon in sufficient water to cook to pieces. It is advisable to do this the day before planning to serve. Take bacon out before adding other ingredients. After adding vegetables, cook over slow fire, stirring often to prevent scorching.

Mrs. Geo. Warren.

Virginia Brunswick Stew

1 large hen or
2 spring chickens (2 lbs. each)
1 dozen full grained ears corn
1 qt. butterbeans
4 large white potatoes
½ lb. okra
1 large onion
5 or 6 qts. tomatoes

Into large kettle, put chicken cut in pieces, with enough water to cover. Add tomatoes skinned, potatoes cut in half, butterbeans with a kitchen spoon of salt. Cook until meat drops from bones, then take meat and potatoes out and with a fork pull meat into little pieces and mash potatoes. Return to kettle and add okra slice, onion cut up and cook for 10 minutes. Split every row of corn grains and scrape with knife so there are no whole grains. Add scraped corn to stew and cook for about 10 minutes more, stirring. Season with pepper and more salt.

Mrs. Jack Lovelace.

Green Pea Soup

1 large can giant green peas
¾ pint rich milk
2 tablespoons flour
1 tablespoon butter

Let milk come to boil, add strained peas, butter, salt and pepper to taste. Thicken with paste made of flour and a little water.

Celery Soup

1 cup celery (ground)
3 cups chicken stock
1 pt. milk
¾ tablespoon flour
¾ cup water

Cook stock and celery, thicken with flour and water. Heat milk and pour above mixture. Put butter, pepper and salt in bowl and strain soup over this.

MRS. J. C. EAGLES.

Vegetable Soup

1 medium sized soup bone or
2 qts. beef or chicken stock
1 large can tomatoes
3 medium white potatoes
3 medium onions
Okra if desired
1 can succotash or
1 small can butterbeans or
1 can corn added last
1 tablespoon ketchup
Salt and pepper to taste

Cream of Onion Soup

Cover 4 thinly cut onions with 2 cups water and cook till tender. Then add 2 tablespoons butter, salt and pepper. Add 1½ pints milk. Thicken with 1 tablespoon flour.

Puree of Tomato Soup

1 qt. tomatoes
1 qt. hot water
1 pt. milk
1 teaspoon soda
2 tablespoons flour
Lump of butter

Bring to boil tomatoes and hot water. Heat milk. Stir soda into tomatoes. Make a white sauce of milk and flour, salt and pepper to taste, and butter—stir in liquids. Stir, strain and serve at once.

MRS. J. C. EAGLES.

Variations of Comsomme

1. **Jellied Consomme.** Add 2½ teaspoons of plain gelatin soaked in 2 tablespoons cold water to 1 pint of consomme.

2. **Vegetable Consomme.** Add to consomme recipe 1 cup of shredded carrots, 1 cup shredded celery and 1 cup green peas. Cook for 30 minutes after adding vegetables.

3. **Noodle Soup.** To 1 quart of brown soup stock add 1 cup of egg noodles and cook 20 minutes.

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SEA FOODS

Crab Cocktail

2 medium size cucumbers
1 small can crab meat
½ tablespoon onion, minced
Salt and pepper to taste
⅓ cup mayonnaise
¼ cup tomato catsup

Pare the cucumbers and cut in slices two inches thick. With a spoon scoop out the centers to form cups. Blend crab meat with onion and season with salt and pepper. Fill cups with the crab mixture and top with the mayonnaise mixed with the tomato catsup. Serve very cold.

Mrs. Robert Creech.

Salmon Souffle

2 cups flaked salmon
½ cup milk
1 cup dry bread crumbs
4 eggs separated
½ teaspoon salt
¼ teaspoon paprika
2 teaspoons lemon juice

Drain canned salmon. Remove skins, bones and divide into small flakes; add milk, beaten egg yolks, salt, pepper, and paprika. Mix well with bread crumbs and lemon juice last. Fold in the egg whites beaten stiff. Put into shallow greased baking dishes and bake at 350 degrees until light brown. Serve at once. Good with hot tomato sauce.

Mrs. Robert Creech.

Mock Crab-Meat

1 cup leftover fish, flaked—or
1 small can codfish
3 crackers (crushed fine)
1 egg
1 tablespoon minced parsley
1 small onion chopped
1 tablespoon Worcestershire
1 tablespoon prepared mustard
1 cup milk
Salt and pepper to taste

Combine ingredients and bake in medium oven until brown. Serve in baking dish.

Mrs. J. O. Williams.

Shrimp Creole

4 slices bacon
1 onion (medium size)
1 small can tomatoes
1 green pepper
2 pieces celery
1 lb. shrimp
1 cup cream

Cook bacon in skillet until done. Remove from pan and chop. Add to bacon fat, pepper, onion and celery, all chopped, and cook about 10 minutes. Then add tomatoes and shrimp, and salt to taste. Just before serving, add cup of cream and a little thickening. Serve with chopped bacon on top.

Crab Stew

1 cup crab meat
2 boiled eggs, chopped
1 tablespoon flour
1 cup milk
1 cup cream
1 teaspoon Worcestershire
1 tablespoon butter
½ cup corn
½ cup lima beans
1 small onion, chopped
Salt and pepper to taste
1 tablespoon sherry

Simmer onion, and butter, add crab meat and eggs, let heat. Add flour and hot milk to this mixture, stir slowly and let boil about ten minutes. Add corn, beans and seasoning, let simmer another ten minutes. Before serving, add sherry. Serves four. Lobster or shrimp may be used instead of crab meat.

MRS. R. C. HAMILTON.

To Prepare Soft Shell Crabs

First wash them, being careful not to break off the legs. With small sharp knife remove the eyes and apron on underside—lift up shell on each side and cut out the little under sides. Sprinkle with salt. Drop in beaten egg and bread crumbs to which the pepper has been added. Drop carefully in deep boiling fat and fry until a golden brown. A little bacon fat added in pan is desirable.

MRS. J. L. LAWSHE.

Crab Meat au Gratin

2 cups crab meat
2 tablespoons butter
2 tablespoons flour
2 cups milk
½ cup grated American Cheese
½ green pepper (minced)
½ onion (minced)
½ teaspoon salt
Dash nutmeg
Sifted bread crumbs

Melt butter in double boiler, add pepper and onion. Cook five minutes. Add flour until frothy. Pour in milk slowly, stirring until sauce thickens. Add crab meat and salt. Cook ten minutes longer. Pour into well buttered baking dish and sprinkle with grated cheese. Cover top with fine crumbs. Dot with bits of butter and bake in oven until brown.

GRAY DEANS CULBRETH.

Fried Oysters

Wash thoroughly and drain oysters. Roll in egg, then in cracker dust, to which plenty of salt and pepper has been added. If oysters are small roll three or four together. Fry in very hot fat.

French Fried Shrimp

Clean fresh-cooked shrimp; dip into following batter: Sift 1 cup flour with 1 teaspoon salt; mix 1 slightly beaten egg, 1 cup milk, and 1 tablespoon melted fat; gradually add to flour, beating until smooth. Fry in deep fat until golden brown. Serve with tartar sauce.

Broiled Fish

Heat and grease broiler. Split fish into two parts, flatten on hot broiler with flesh side nearest the high heat. When nearly done, add a teaspoon of butter to each side or lay a slice or two of bacon across both sides. Season with salt and pepper and serve hot.

MISS MINNIE L. JAMIESON, Greensboro, N. C.

Planked Shad

Put dressed shad on greased oak board, sprinkle with a little flour, salt and pepper and dot with butter. Lay over fish few strips breakfast bacon (allowing one strip for each serving). Place sliced Irish potatoes around board. Cook, garnish with parsley and serve with sliced lemon and drawn butter.

MRS. U. H. COZART.

Broiled Salt Mackerel

Soak over night in large vessel of cold water. Drain carefully in dry cloth. Butter the bars of gridiron to prevent sticking and broil the fish, laying it on the broiler inside down. Turn for an instant before taking up. Serve on platter with a liberal supply of butter.

Baked Trout or Shad

3 lbs. fish
1 small onion (chopped)
4 tablespoons Worcestershire
6 tablespoons bacon drippings
1 cup boiling water
1 cup bread crumbs
6 tablespoons chopped parsley
1 egg
3 tablespoons meal
Salt and pepper

Dress and salt fish. Combine bread crumbs, onions and three tablespoons parsley, two tablespoons Worcestershire, egg, teaspoon salt and a little black pepper. Stuff fish with this dressing. Place fish in baking pan. Sprinkle fish and baking pan with meal and rest of the parsley, add fat and place in medium oven. Cook with increasing heat until meal is well browned, then add boiling water and remainder of Worcestershire. Reduce heat slightly, baste frequently and cook done.

MRS. J. O. WILLIAMS.

How to Bone a Fish

To Bone a Fish. Cut open after fish has been dressed, leaving head on but remove eyes. Cut off fins with scissors and insert sharp knife along backbone and remove bone with tweezers. Dry fish and pack dressing through middle and puff up sides. Lace together with tooth picks and sew with a cord.

Salmon Jolly

1 can salmon. Drain off juice and break up in big pieces. 2 medium onions sliced thin over salmon. Add 1 can Campbell's mushroom soup, salt and black pepper. Bake in casserole.

MRS. GEORGE MORGAN.

Creole Shrimp

1 cup chopped onion, green pepper and celery
Large lump of butter
4 teaspoons salt
2 teaspoons sugar
¾ cup chopped parsley and celery leaves
¼ cup flour
3½ cups cooked shrimp
1½ cans tomatoes
2 teaspoons chili powder

Brown onions, green pepper and celery in butter in iron pan; add flour. Stir well. Add canned tomatoes and seasoning. Cook very slowly for 30 minutes or more. Add cooked shrimp and let simmer 15 minutes more. Serve with rice.

Crab Meat on Noodles

2 cans crab meat or 1 lb. fresh
2 cans noodles
4 tablespoons flour
4 tablespoons butter
1 tablespoon grated onion
1 tablespoon chopped pimento
2 cups milk
2 cups grated cheese

Strip crab meat and cover with juice of 2 lemons and let stand. Melt butter, add chopped onion and let brown. Add flour, then add milk slowly. When it gets to right consistency add cheese and let melt. Add pimento and crab meat. Serve on noodles. Serves 8 people.

Crab Meat Au Gratin

1 lb. crab meat
3 hard boiled eggs
¼ lb. blanched chopped almonds
2 slices canned pimentos
2 cups white sauce
½ cup grated cheese

Cover bottom of buttered baking dish with a thin layer of white sauce. Add a layer of crab meat then a layer of sliced hard boiled eggs. Sprinkle with the chopped almonds and bits of pimento. Cover with white sauce. Combine alternating layers until dish is full. Sprinkle fine bread crumbs over the last layer of white sauce. Then sprinkle on the cheese. Bake 20 minutes in hot oven.

Clam Chowder

Twenty-five clams, four or five onions, ¼ lb. salt pork, 1 dozen potatoes, 1 can tomatoes, celery as desired, parsley, salt and pepper. Cut up pork and fry in spider. Cut potatoes in cubes, chop other vegetables fine; add 6 qts. water and cook 3 hours. Use pork and drippings.

Deviled Crabs

1 can crab meat
2 hard boiled eggs
Butter size of walnut
1 cup cream
Juice of 2 lemons
Salt, pepper, mustard to taste

Mash in eggs while hot. Mix thoroughly and put in crab shells. Sprinkle cracker crumbs on top and dot with bits of butter. Bake in a moderate oven until brown.

MRS. TOM HACKNEY.

To Cook Shrimp

Boil enough water to cover shrimp. Add shrimp. When water comes back to a boil, cook for six minutes. Remove from fire, pour off hot water immediately. Run cold water over shrimp several times. Remove shells and black vein down center back.

Escalloped Oysters

Take oysters from liquor and place in a baking dish. Cover with layer of cracker crumbs highly seasoned with pepper, salt, and small bits of butter. Then add another layer of oysters and seasoning alternately until dish is filled. Pour in a cup of milk and sprinkle cracker crumbs over the whole. Bake until hot through and brown on top.

Salmon Loaf

1 can salmon
2 large Irish potatoes
1 egg
1 tablespoon butter
Salt and pepper to taste

Remove skin and bones from salmon, mince and add the potatoes mashed fine. Then add egg, salt, pepper and butter. Mix well and form into loaf and bake slowly. Serve with tomato sauce. (See tomato sauce for fish.)

Tuna Fish Casserole

1 small can tuna
Small can mushrooms
Small can pimento
½ lb. snappy cheese
12 olives
2 cups medium cream sauce
18 oz. pkg. flat noodles

Cook noodles, drain. Cut tuna, mushrooms (stems, etc.), pimento, olives and noodles into small pieces. Melt cheese in cream sauce and mix thoroughly with other ingredients. Put into casserole and let stand 24 hours. Bake 1 hr. at 350° F.

MRS. BADIE T. CLARK.

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SAUCES FOR MEATS AND FISH

Tomato Sauce

1 cup tomatoes (strained)
1 tablespoon butter
1 tablespoon flour
¼ teaspoon salt
Pinch of pepper

Heat tomatoes and strain. Add the blended flour and butter and cook until creamy and smooth. Add salt and pepper. Especially good over salmon loaf.

RUTH DEANS WELLS.

Cranberries (Never Fails)

1 qt. cranberries
1 pt. sugar
½ pt. water

Mix. Cook until hulls have popped. Strain and mold—or mash thoroughly and mold.

MRS. GEORGE W. CONNOR.

Cocktail Sauce for Oysters, Crab and Shrimp

6 tablespoons Worcestershire Sauce
6 tablespoons tomato catsup
½ teaspoon Tobasco
Lemon juice to taste
Salt and paprika
1 teaspoon horse radish

(Serves six Persons)

Mint Sauce

Chop fresh mint very fine, and over it pour good cider vinegar. Sweeten to taste, cover and let stand one hour before using.

Cream or White Sauce

1 cup milk
2 tablespoons flour
2 tablespoons butter
Salt and pepper

Heat milk; rub flour and butter to a paste and thin with a little of the hot milk, add rest of milk and cook until consistency of thick cream. Season with salt and pepper to taste.

Hot Dog Sauce

Chop one large onion and fry in three tablespoons fat until done. Add one-half can tomato paste, one pint water, and ½ pound of ground round steak. Season to taste with red pepper and salt. Cook until thick.

MRS. R. C. HAMILTON.

Tartar Sauce

1 cup mayonnaise
2 tablespoons chopped, stuffed olives
2 tablespoons chopped, sour pickle
2 tablespoons chopped parsley
1 teaspoon chopped capers
1 teaspoon chopped onion
Few grains cayenne pepper

Combine ingredients.

Stewed Cranberries

1 qt. cranberries
2 cups water
2 cups sugar

Boil sugar and water 5 minutes. Add berries and boil until all the skins pop open (about 5 minutes). Remove from fire and leave in pan till cool.

MRS. R. P. DEW.

Hollandaise Sauce

½ cup butter
⅓ cup boiling water
2 egg yolks
1 tablespoon lemon juice

Wash butter. Divide in three pieces. Put one piece in double boiler with boiling water, well beaten egg yolks and lemon juice. Stir constantly until butter is melted. Add second piece of butter, and as mixture thickens add third piece. Season with salt and pepper.

Almond-Wine Sauce

1 tsp. grated orange peel
1 tsp. grated lemon peel
1½ cups port wine
5 tbsp. orange juice
2 tbsp. lemon juice
2 tsp. cornstarch (dissolve in cold water)
4 tbsp. red jelly
2 tbsp. cold water
1 tsp. dry mustard
1 tbsp. brown sugar
¼ tsp. powdered ginger
Dash cayenne pepper
½ cup seedless raisins (washed)
½ cup sliced almonds
2 whole cloves

Mix all ingredients together except jelly, simmer 10 min. Remove from heat, stir in jelly. Serve over ham.

THE AMERICAN HOME KITCHEN.

Lemon Anchovy Sauce

¼ cup soft butter
1 teaspoon lemon juice
1½ tablespoons anchovy paste

Cream butter with lemon juice. Add the anchovy paste. Serve on fish, green asparagus or broccoli.

Savory Sauce

Combine 3 tablespoons fat, 1 tablespoon Worcestershire sauce, 1 tablespoon prepared meat sauce, 1 teaspoon vinegar, 1 teaspoon sugar, 2 tablespoons catsup, few drops Tabasco sauce, 1 clove garlic or ½ teaspoon chopped onion, simmer 5 minutes.

Substitute for Cream Sauce (For Croquettes Only)

2 slices bread
1½ cups boiling milk
1 tablespoon butter

Cream together while hot.

MEATS

To Bake Cured Ham

Scrape off the mold and pepper. Wash well with soap and hot water. Rinse well with clear water. Put in ham boiler, skin side down, cover well with cold water. When it begins to boil, start timing, allowing 20 minutes to each pound. Let ham cool in water cooked in. Remove skin. Rub well with brown sugar using about ½ pound. Stick closely with whole cloves. Sprinkle with bread crumbs and bake in oven until brown.

Mrs. Jack Lovelace.

Broiled Steak

A steak should be rare and not raw. Time—one inch thick, 8 minutes; one and one-half inches thick, 10 minutes. Heat the broiler very hot. Grease broiler well with piece of fat trimmed off meat. Lay meat on broiler and count ten about as fast as clock ticks, turn and cook on other side the same length of time. Continue until the 8 or 10 minutes expires. No fat runs out. Take off, add plenty of butter, salt and pepper.

TO BROIL BIRDS—Cook split side 20 minutes and skin side 5 minutes.

Mrs. P. L. Woodard.

Swiss Steak

2 lbs. round steak (1½ in. thick)
1 qt. can tomatoes
Flour (½ pt. or more)
1 large onion
1 green pepper
½ cup boiling water

Pound into steak all the flour meat will absorb. Have frying pan very hot—add lump of butter and lard mixed—sear steak well on both sides. Then slice onion and spread on top of steak—pour over it tomatoes, season with salt and pepper. Add about ½ cup boiling water, cover tightly and cook until very tender and tomatoes form a nice sauce (about 1½ hours). Baste occasionally to keep from sticking. More water can be added if necessary. Turn gas flame very low and cook slowly on top of stove. Can be cooked in oven in casserole if desired.

Mrs. E. L. Smith, Durham, N. C.

Veal a la King

2 cups veal
1 cup mushrooms
½ cup pimento
1½ cups cream sauce (about)

Boil veal in clear water till done. Dice veal, cut mushrooms and pimento and put together with a good cream sauce. Serve hot on toast. This quantity serves from 6 to 8 people.

Mrs. R. D. W. Connor, Raleigh, N. C.

Ham Loaf

1 lb. ground ham
¼ cup cracker meal
2 eggs
1 lb. ground fresh pork
¾ cup milk
Dash black pepper

Shape, place in covered roaster. Pour cup water around loaf. Bake 1 hour in moderate oven (350°).

MRS. J. O. WILLIAMS, Richmond, Va.

Spiced Ham (Slice)

Rub 1 thick slice of packer's ham with 1 level tablespoon mustard. Place in roaster, cover with juice from 1 can spiced peaches and bake till brown. Thicken gravy.

MRS. JOHN RAINES.

Veal Loaf

1 lb. ground beefsteak
1 lb. ground pork
1 egg
1 cup milk
1 kitchen spoon Worcestershire
1 cup chopped onions
2 cups tomatoes
1 cup bread crumbs
Salt and pepper

Mix well, shape into loaf, cover with bread crumbs. Bake with little water in roaster about one hour.

MRS. H. C. MCNAIR.

Italian Spaghetti

1 lb. bacon
1 lb. cheese
1 lb. ground steak
1 large can tomatoes
4 onions
1 large bottle ketchup
3 tablespoons Worcestershire Sauce
1 small pod red pepper
Salt and black pepper to taste

Cook bacon. Use ¾ cup of drippings to cook steak in. When done add tomatoes, onions, sauces and let cook for 2 hours or more. Boil 2 small packages of spaghetti till done, drain well and pour over meat on sauce mixture. Crumble bacon over that and add grated cheese.

Roast Beef

3 lbs. beef
1 tablespoon salt
1 tablespoon flour
1 tablespoon butter
¼ lb. suet
Pepper to taste

Fry out the suet. Put roast into hot fat and bake an hour. Then dredge with flour, butter, salt, pepper and a little water and baste it every ten minutes. When beef is done add more flour to the fat to brown for gravy. Add enough water to make gravy right consistency.

Left Over Lamb

Lamb can be ground and used as a substitute for chicken in recipes for chicken croquettes.

Sausage

50 lbs. meat
18 oz. salt
2 oz. red pepper
1½ oz. black pepper
2 oz. ground sage
¼ oz. sugar

Cut, wash and drain meat. Mix all seasonings well. Add to meat mixing well. Grind again and stuff if desired.

MR. DOANE HERRING.

Stuffed Pork Chops

6 rib pork chops, 1½ inches thick
1 cup fine dry bread crumbs
¼ cup chopped celery
1 tablespoon butter
1 tablespoon chopped parsley
¼ teaspoon salt
Dash of pepper
3 tart red apples

For the stuffing cook the celery, and parsley in the butter for a few minutes, add the bread crumbs and seasonings, and stir until well mixed. Wipe the chops with a damp cloth. Cut a pocket in each chop. Sprinkle with salt and pepper. Sear the chops in a heavy, hot skillet, turning the fat edges down at first and then browning both sides. Then fill each chop with stuffing and skewer the edges together with toothpicks. Lay the stuffed chops on a rack in a baking dish or pan. On top of each place cut side down, one-half of an apple which has been cored but not pared. Bake in a moderate oven (325-350° F.) for about 45 minutes, or until the meat is tender. Lift the chops and apples together from the baking dish onto a hot platter and remove the toothpicks. Garnish with parsley and serve at once. Serves 6.

Baked Quail

Dip quail in melted butter, roll in salted flour; put under flame and turn, cooking till light brown. Make cream gravy sufficient to cover and pour over quail and bake 1 hr.

Cold Roast Lamb

2 tablespoons butter
1 onion sliced thin
2 or 3 bay leaves
Thyme
3 cloves
15 or 20 small stuffed olives

Slice cold lamb very thin. Put butter in a heavy frying pan. As soon as it has melted, add the lamb and season with bay, thyme and cloves. Add sliced onion and olives. Cover and cook until onion is done but not brown. If lamb becomes too dry, add a little stock or water.

Ham and Cheese Loaf

Sliced boiled delicatessen ham. Layer of grated cheese. Make a paste of prepared mustard and tomato catsup. Spread paste on slice of ham, then layer of cheese, and alternate with as many layers as desired. Stick together with toothpicks. Put in loaf pan and set in stove until cheese melts. Take out, cool and put in ice box over night. Slice thin when ready to use. Use about 12 slices ham and 1½ lb. cheese.

Hot Tamale Pie

1 lb. ground steak, browned in ½ cup bacon drippings
1 large can tomatoes
1 small can tomato paste
1 cup finely cut onions
1 cup finely cut celery
½ cup ketchup
1 tablespoon chili powder

Thicken slightly with a little corn meal and cook till done. Season to taste with salt and cayenne pepper. Pour over corn meal dumplings made with 2 cups corn meal, 1 teaspoon salt and enough boiling water to make consistency for dumplings. Bake in casserole about ½ hour.

MRS. JNO. R. RAINES.

Italian Spaghetti (Serves 12 to 15)

1 tablespoon butter or fat
1 large onion sliced thin
1 ten cent beef bone
3 cans tomato paste
3 cans tomato soup
1 large can tomato
1 glass water
1 small red pepper
Salt to taste
2 bay leaves or ½ teaspoon ground
2½ tablespoons Italian grated cheese
Meat balls
½ pound can mushrooms

Sauce

In large kettle put butter and onions, cook until golden brown, add soup bone and turn repeatedly for 2 minutes. Add paste, tomato soup, canned tomatoes, water, pepper, and salt. Let boil ten minutes. Then turn down and simmer 3½ hours. About half an hour before serving add bay leaves and cheese. Use equivalent of three meat balls for each person. Lastly add mushrooms.

Spaghetti

Allow ¼ pound of spaghetti for each person. To a big pot of salted water in full boil, gently ease spaghetti into pot and boil 25 minutes. Remove to platter and add sauce, meat balls, and as much grated cheese as can spare.

Meat Balls

2½ pounds ground round steak, add 2 eggs, salt, pepper, grated onion, and 1 teaspoon cracker meal. Add 2 tablespoons water. Form into meat balls and broil.

Entree

As an entree serve slice of salami, sliced tomato, sliced green pepper, 2 anchovies, ripe olives, green olives or lettuce.

MRS. H. B. CULBRETH.

Ham Mousse

1 envelope gelatine (Knox or other unflavored)
¼ cup cold water
½ cup hot water
2 cups chopped cold boiled ham
½ cup cream (or evaporated milk)
1 teaspoon mixed mustard
¼ teaspoon paprika
1 doz. olives

Pour cold water in bowl and sprinkle gelatine on top of water. Add hot water and stir until dissolved. Cool and add to chopped ham; add mustard, paprika, and whipped cream or evaporated milk. Add salt if desired. Slice olives and mix with other ingredients. A tablespoon of catsup or horseradish may be used also. Turn into individual molds and chill. Serves 6.

Spanish Roast Loin of Pork

⅓ cup minced green pepper
⅓ cup minced onion
1 clove of garlic minced
¼ cup salad oil
2 8 oz. cans tomato sauce
1 cup hot water
1 tablespoon chili powder
¼ cup brown sugar, packed
½ teaspoon salt
½ cup ripe olives, sliced
1 cup seedless raisins
2 cups cooked rice
3 lb. loin of pork

Sauté green pepper, onion and garlic in oil until tender. Add tomato sauce and hot water; bring to a boil. Combine chili, sugar, salt, and ¼ cup water; add, with olives and raisins to sauce; boil 4 minutes. Add 1.4 cup of this sauce to rice. Have butcher loosen pork from rib bone just enough to form pocket the entire length of the loin. Stuff with rice mixture. Cook covered in Dutch oven in moderate oven at 350° F. for 1 hour. Pour rest of raisin sauce over roast and continue cooking uncovered 1 hour.

Veal Croquettes

2 lbs. veal
1 lb. brains
1 tablespoon grated onion
2 cups white sauce

Cook veal in salted water until tender. Remove veal and cook brains in veal broth. Grind veal and brains together, mix with very thick white sauce, add onions. Make into croquettes, roll in beaten egg and then in cracker meal, fry in deep fat.

MRS. V. F. MOSS, JR.

Use for Left Over Ham

Grind left over ham. Spread on usual biscuit dough which has been rolled out to ¼ inch thickness, roll up and cut in small biscuit rolls. Bake and serve with cream sauce.

MRS. JOE FLOYD.

CHICKEN

Broiled Chicken

Cut chicken open on back, salt and lay flat on pan with just enough water to keep from sticking. Sprinkle with flour and dot with butter across top, using butter size of large egg for a small chicken. Place under flame and broil. If chicken is old cook with cover till tender then remove cover to brown.

Smothered Chicken

Clean, dress and split chicken down middle of back; break breast bone to make the fowl lie flat; steam in a covered pan from 20 to 25 minutes, dredge with flour, add salt, pepper and butter and brown in a quick oven, basting every 10 minutes.

Miss Minnie L. Jamieson, Greensboro, N. C.

Roast Turkey

Wash the fowl inside and out. Wipe dry. Plunge into boiling water a few minutes. Rub inside of turkey with salt. Stuff turkey with dressing, place in double roasting pan. Add enough hot water to keep from sticking. Place in hot oven, baste and turn until every part is tender and a nice brown. Cook from 3 to 5 hours, according to the size of turkey.

Dressing for Turkey No. 1

3 cups stale bread crumbs	1 egg
½ cup corn bread (crumbled)	1 tablespoon ground sage
½ cup butter	1 small chopped onion

Mix all ingredients together with warm water and stuff turkey.

Dressing With Oysters No. 2

1 loaf stale bread	1 salt spoon pepper
⅛ lb. butter	2 eggs
1 level teaspoon salt	1 pt. oysters

Crumble bread, pour over melted butter, add salt and pepper, add oysters (drained) and beat in eggs. Stuff in turkey.

Creamed Sweetbreads

Soak sweetbreads in weak lemon water 30 minutes. Boil in clear water until tender. When cool remove pipes and membranes and cut in small pieces. Mix with a rich cream sauce and serve on toast or in patties.

Turkey Dressing

2 cups bread crumbs, toasted
1 cup corn bread, crumbed
1 cup cold biscuits, crumbed
1 very small onion, chopped
3 stalks celery, cut fine
1 stick butter
1 tablespoon sage, sifted

Let turkey cook 'til half done, then take from oven and use enough broth from turkey to mix with the crumbs to make soft stuffing. Add salt and black pepper to taste. Stuff turkey and put back in stove to finish cooking.

MRS. W. D. ADAMS.

Chicken Souffle

2 cups cold chicken (minced)
½ cup bread crumbs
2 eggs
2 tablespoons flour
2 tablespoons butter
2 cups milk

Make a white sauce of flour, butter and milk—season highly with salt, cayenne, paprika and minced parsley. Stir chicken and bread crumbs in sauce, add egg yolks, stirring well. Fold in egg whites last and put dish in oven to brown (about 30 minutes).

MRS. J. L. LAWSHE.

Roast Wild Duck

After duck is dressed it is better to keep it on ice two or three days before cooking. When ready to cook put duck in roaster with just enough water to steam. Steam until tender, make a dressing of crumbled bread, about a half of an onion chopped fine, one stick chopped celery, little rubbed sage (about one teaspoon) and a half salt spoon black pepper, a half salt spoon of salt, a tablespoon each of butter and lard melted and poured over dry ingredients. Then break in one egg and stir all together. Stuff duck with dressing, place in roaster, rub a little lard, flour and salt over the duck and place a little chopped celery and onion in roaster. Put in oven and bake until thoroughly brown, basting continually.

Wild goose can be cooked the same way. Serve both with cranberry sauce.

Chicken Chow Mein

1 hen boiled and cut as for salad
1 lb. pork loin boiled and cut
1 small bottle bead molasses
2 tablespoons choy sauce
½ cup flour
2 qts. chicken stock
1 can mixed Chow Mein Vegetables
1 can Mushroom Chop Suey
Salt to taste

Add meat to chicken stock and cook 5 minutes. Then add other ingredients except flour. Thicken with ½ cup flour (more may be used if desired). Season to taste and serve on steamed rice. Garnish with French fried noodles.

Chicken Wiggle

1 large fat hen
1 box spaghetti
1 large can mushrooms
1 can tiny peas
1 medium can pimento
1 stalk celery

Boil chicken until tender and cut up coarsely. Cut up one stalk celery and boil until tender in chicken broth. Boil spaghetti in another vessel and drain. Combine chicken, spaghetti, celery, mushrooms, peas, and pimento and boil 15 minutes in the stock or until flavors are blended. If there is too much stock do not use it all. Should be thick enough to serve on platter and eaten with a fork.

MRS. HERBERT ELLIS.

Chicken Pot Pie With Corn

Use young chicken or hen previously cooked, cut in pieces for frying, 8 ears of corn cut from cob. Make pastry of 1 pt. flour, 2 tablespoons shortening and a little water. Put in layer of chicken, layer of pastry, layer of corn. Sprinkle every third layer with salt and pepper. Put in 2 tablespoons butter along with alternate layers. Pour in enough water to cover. Cover pot and boil for half hour.

MRS. WADE H. DAVIS.

Chicken Croquettes

2 cups chicken
1 cup cooked brains (native or canned)
Salt
2 eggs
1 cup white sauce (scant)
Pepper
Dash of nutmeg

Cook chicken, grind and add to brains. Put together with scant cup white sauce, beat in 2 eggs, salt and pepper to taste. Put on ice 2 hours or more. Then mold and fry in boiling fat after dipping in eggs (extra) and cracker crumbs.

MRS. U. H. COZART.

Chicken a la King

1 large boiled hen
1 cup grated cheese
3 tablespoons Worcestershire Sauce
Dash of Tobasco Sauce
1 green pepper
1 small can pimentoes
3 cups white sauce
1 lemon (juice) or
1 tablespoon wine
1 can mushrooms

Make white sauce, add cheese and other ingredients. Put in chicken cut into small pieces, add lemon juice when taken off stove.

ELLA H. THOMAS.

Barbecued Chicken

Have chicken dressed, split chicken down back, place in small roaster with split side up. Cover with flour, add salt and pepper, dot well with butter and add about one pint of water. Place cover on roaster and cook on top of stove about 25 minutes, turning chicken over about twice. As soon as tender sprinkle again with flour and baste well—place in oven to brown, keeping well basted.

MRS. W. M. WIGGINS.

Sauce for Barbecued Chicken

½ cup vinegar
½ stick butter
1 teaspoon sugar
Red pepper to taste

Put vinegar in sauce pan, add butter, sugar, and red pepper. Cook a few minutes. Pour over chicken the last few minutes of cooking time and then serve.

MRS. V. F. MOSS, JR.

Chicken Croquettes

2 cups ground chicken
1 teaspoon chopped parsley
1 cup white sauce
Salt and pepper to taste

Mix and put on ice to get firm; make into croquettes; roll in crumbs, then in egg, crumbs again; fry in oil or hot grease deep enough to cover until light brown; have fat boiling, but not smoking hot. Cook about half minute.

White Sauce for Chicken Croquettes

1 cup milk
2 to 4 tablespoons of butter
4 to 6 tablespoons flour

Melt butter without browning, add flour and cook until it blends and bubbles well. Heat milk, remove butter and flour from fire, pour in the hot milk all at once and quickly stir well until mixed and thick. Return to fire if not thick enough, and cook until it thickens.

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EGGS AND CHEESE

Cheese Souffle

2 tablespoons flour
2 tablespoons butter
3 eggs
1 cup milk
1 cup grated cheese

Blend flour and butter over heat, beat egg yolks and add cup of milk, add this to butter and flour. Add cheese, cook in double boiler until cheese melts. Fold in stiffly beaten whites and bake in slow oven until brown.

Mrs. Herbert Ellis.

Cheese Souffle

4 tablespoons butter
2 tablespoons flour
1 cup scalded milk or tomato juice
4 egg yolks (beaten very light)
½ teaspoon salt
Few grains cayenne
½ cup grated cheese
4 egg whites beaten stiff

Melt butter, add flour. Add gradually scalded milk and stir until thick and smooth. Add salt, cayenne and cheese. Remove from fire, add yolks, cool, cut and fold in whites. Pour into buttered baking dish or ramekins. Bake 25 minutes in slow oven 325° F. Serve at once.

Mrs. W. T. Lamm, Jr.

Cheese Loaf

½ lb. cheese
1 cup almonds
1 small bottle olives
1 tablespoon Knox Gelatine
1 small green pepper
1 jar Duke's Thousand Island Dressing
1 small onion

Dissolve gelatine in a little hot water. Mix ingredients. Place in mold and put on ice.

Mrs. Frank Abbott.

A Breakfast Dish

Take a pie pan, butter well, then place a layer of grated cheese on bottom. On top of cheese break as many eggs as desired (break eggs whole) salt and pepper to taste. Add another layer of cheese, then a layer of bread crumbs dotted with butter. Bake in oven 15 or 20 minutes or until eggs become firm.

Mrs. S. P. Morrill.

Red Devil

1 lb. cheese
1 can Campbell's Tomato Soup
2 tablespoons tomato catsup
Salt and pepper to taste

Cut cheese in small pieces and put in double boiler. When it begins to melt, add soup, catsup and seasoning and when melted entirely, pour on crackers and serve at once.

Mrs. W. D. Adams.

Omelet

5 eggs
3 tablespoons milk

Separate eggs. Add milk to yellows and beat well, then add to stiffly beaten egg whites, with salt and pepper to taste. Pour omelet into hot greased iron pan, cook over medium heat. When omelet sets fold over and finish cooking. Serves five.

Spanish Omelet

6 eggs
6 tablespoons milk
2 cups tomatoes (cut)
½ cup green peas
1 onion (chopped)
½ teaspoon salt
Small piece grated cheese
2 Spanish peppers (cut in strips)
1 tablespoon Lea-Perrins Sauce
½ teaspoon Cayenne
1 teaspoon butter
12 stuffed olives (sliced)

Separate eggs. Beat yolks until light, add salt and white pepper to taste and stir in milk. Fold in well beaten egg whites. Pour into well buttered iron pan and bake. Cook together in sauce pan about fifteen minutes the remaining ingredients. When ready to fold omelet pour in cooked sauce and fold together.

MRS. J. R. EDMUNDSON.

Cottage Cheese

Place fresh clabber on stove with just as little heat under it as is possible on gas stove. As it warms cut occasionally across with knife to allow whey to come to the surface. Let it stay on the stove 45 minutes or an hour or until when a little piece of the curd is squeezed between fingers it makes a soft ball. Do not let it ever reach the boiling point. When done remove from fire, strain through a collander until almost dry, season with salt a tablespoon of butter and a little cream if desired.

Deviled Eggs

Hard boil eggs; cut open and remove yolks. Mash yolks well and season with salt, pepper, mustard, butter and vinegar, then put this back in the white.

Cheese With Wine

1 lb. cheese
1 tablespoon butter
1 teaspoon sugar
Few grains cayenne
¼ cup sherry
¼ sauterne

Force cheese through food chopper. Put in mixing bowl with butter, sugar and cayenne. Mash with fork until well blended. Add sherry and sauterne a little at the time. Mash with potato masher until smooth.

VEGETABLES

Corn Pudding

6 ears corn
2 eggs
½ tablespoon sugar
Salt and pepper
2 tablespoons butter
½ tablespoon flour
1½ cups milk

Cut corn from ears and scrape cob. Add well beaten egg yolks, sugar, melted butter, flour, etc., lastly well beaten whites. Bake in covered dish slowly for about an hour, then uncover and brown.

Sweet Potatoes With Marshmallows

4 potatoes
Butter size of walnut
½ cup sweet milk
2 eggs
1 cup sugar
1 cup pecans or walnuts
1 teaspoon Royal Baking Powder
Cinnamon

Boil and mash potatoes, mix other ingredients. Put in baking dish in oven. A little brandy or wine adds much to flavor. When nearly done place marshmallows on top and return to oven to brown.

Mrs. N. B. Thomas, Jr.

Candied Sweet Potatoes

3 medium potatoes
1 cup brown sugar
Cinnamon and mace to flavor
⅓ cup butter
½ cup water (or more)

Cook slowly and baste occasionally with the syrup to keep top layer from getting hard. A moment before serving, place marshmallows over the top and put in oven to toast.

Miss Minnie L. Jamieson, Greensboro, N. C.

Creamed Potatoes With Cheese and Pimento

Boil and cream potatoes, add ½ cup grated cheese, ½ can chopped pimento, and butter size of hickory nut, beat well, put in baking dish and bake quickly until brown.

Mrs. N. B. Thomas.

Escalloped Potatoes With Cheese

Slice potatoes thin, boil until tender, put in baking dish a layer of potatoes and a layer of thinly sliced cheese in inch squares, salt and pepper each layer. Repeat until dish is nearly full, then fill dish with rich milk thickened slightly with flour. Bake slowly in oven until brown.

Spanish Rice

1½ cups cooked rice
1 small can tomatoes
4 strips bacon
1 small onion

Fry bacon crisp, remove from pan, add onion to grease and brown, add tomatoes, simmer, then stir in rice. Cook until thick. Chop up bacon and stir in when done.

MRS. CECIL HUTCHERSON.

Spinach

Wash in several waters, allow to soak in salt water until all dirt is removed. Cook in double boiler until tender. When done take up, drain and squeeze well. Return to saucepan. Place over flame. Put in a large piece of butter, stirring until quite dry. Turn into a vegetable dish, shape into a mold, garnish with hard boiled eggs.

Baked Macaroni

1 cup macaroni
1 tablespoon butter
1 tablespoon flour
1 cup milk
½ cup grated cheese
1 teaspoon salt
⅓ teaspoon cayenne pepper
⅓ teaspoon paprika

Boil in salt water until tender, rinse with cold water. Put in buttered baking dish and cover with sauce. Cover top with grated cheese. Bake 20 minutes in hot oven.

Spinach Souffle

2 cups cooked spinach
½ teaspoon salt
⅛ teaspoon pepper
3 tablespoons butter or oil
3 eggs
1 cup cream or top milk
1 teaspoon baking powder

Chop cooked spinach; add salt, pepper and butter with unbeaten egg yolks; mix well. Add cream or milk. Beat egg whites until frothy, add baking powder, and beat until stiff; then fold into first mixture. Turn into greased casserole or baking dish and bake in a moderate oven (350 degrees) 50 minutes.

Egg Plant Cakes

1 large egg plant
1 teaspoon salt
1 teaspoon black pepper
2 eggs
½ cup flour

Boil the egg plant until very tender. Set aside to cool. Skin it and mash well with fork. Add pepper, salt, eggs and flour, mixing well. Drop by tablespoons into hot, well-greased frying pan. Cook on both sides.

MRS. JACK LOVELACE.

Corn Fritters

1 cup corn
2 teaspoons baking powder
1 egg white (beaten)
2 tablespoons cream
1 cup flour
⅓ teaspoon salt
Pepper
1 egg yolk

Mix ingredients lightly. Drop from spoon into hot grease. Cook until well browned, top and bottom. Serve hot.

MRS. R. P. DEW.

Asparagus Loaf With Nectar Dressing

1 can asparagus
2 tablespoonfuls gelatine
3 eggs
1 lemon
2 pimentoes
Pinch red pepper
2 teaspoonfuls salt
1 cup minced celery
1 green pepper minced

Drain asparagus, using liquid to make sauce, add enough water to make one cup. Into this smooth two level tablespoons flour and two of butter, cook like white sauce, put the gelatine in while hot, have the gelatine softened in cold water first. While hot pour over the beaten yolks of eggs and cook over hot water until eggs are cooked, beat whites stiff and pour the hot mixture over them, folding it in well. Add all the seasoning and when it is cooked put in asparagus which has been diced, and celery, pepper and pimientos. Put in ice box to get firm.

Nectar Dressing

1 pkg. (3 oz.) cottage cheese
2 tablespoons honey or
3 tablespoons sugar
1½ tablespoons lemon juice
Grated rind 1 lemon
¾ teaspoon salt
⅛ teaspoon cayenne
¾ cup salad oil

Beat cheese, honey, lemon juice and seasonings with a rotary beater until smooth. Add one tablespoonful of oil at a time and beat well after each addition, until four tablespoonfuls have been used. Add remaining oil, two tablespoonfuls at a time, beating until well blended after each addition. Chill. This dressing should be used the day it is made.

Okra—Georgia Style

1 qt. okra (cut crosswise)
1 small onion (chopped)
3 tablespoons bacon fat
Salt and pepper
3 large tomatoes
1 large green pepper
1 tablespoon sugar

Place all ingredients except tomatoes in saucepan and cook until vegetables begin to be tender. Add tomatoes and cook until thick.

MRS. J. O. WILLIAMS.

Cole Slaw

1 head cabbage
1 small onion
Green pepper
Celery or celery seed
1 teaspoon mustard
Mayonnaise or cooked dressing
Pickle if desired
2 tablespoons vinegar

Shred cabbage and add chopped onion, green pepper, celery, pickle and mustard. Mix with dressing and store in refrigerator.

Squash Souffle

2 lbs. squash
2 small onions

Boil together, mash and add ¼ stick butter, 2 eggs, ½ cup milk, salt and pepper to taste. Pour in baking dish, cover with bread crumbs, dot with butter and bake till set and brown.

Stuffed Peppers

1 cup steamed rice or bread crumbs
1½ cups cold ham or beef
8 sweet peppers
2 eggs
3 tbsp. tomato catsup

Pour boiling water over seeded peppers and let stand a few minutes. Rub shells with oil to prevent being dull. Mix ham, rice and catsup with well-beaten eggs; a little milk may be added; season with salt and pepper. Stuff peppers, place in baking dish with very little water and bake. When done garnish with grated cheese and put back in oven a few minutes.

MRS. J. L. LAWSHE.

Baked Yams and Apples

6 thin slices Canadian bacon
6 medium-size tart apples
6 medium-size sweet potatoes or yams
1 cup seedless raisins
Brown sugar
Butter
Lemon slices

Put the bacon slices in the bottom of a deep baking dish. Cover with an inch of water. Place cored apples that have been stuffed with raisins on top of the bacon. Fill all the empty places in the dish with yams, peeled and sliced thin. Sprinkle the top with brown sugar and dots of butter. Cover with lemon slices. Bake in a covered baking dish in a slow oven (300-350° F.) until the yams are tender, or about 1 hour.

MRS. R. P. DEW.

Glazed Apple Slices

1 cup water
2 cups sugar
¼ cup cinnamon candies
3 medium-size apples

Prepare a medium sugar syrup by boiling together the water, sugar, and cinnamon candies for 5 minutes. Into this put apple slices made by slicing across peeled and cored apples. Simmer these till they are tender and remove to the dish in which they are to be served. Then boil the remaining syrup until it is quite thick but not hard. Pour this syrup over glazed apple slices. Serves 6. They are particularly delicious with roast pork.

MRS. R. P. DEW.

Asparagus Casserole

1 large can asparagus
2 hard boiled eggs
2 tablespoons chopped pimento
¼ cup blanched chopped almonds
1½ cups creamed sauce
2 tablespoons grated cheese

Arrange asparagus in layers in buttered casserole alternately with hard boiled eggs, pimento and almonds. Pour over this the creamed sauce. Sprinkle top with bread crumbs and grated cheese. Bake in moderate oven 20 minutes.

MRS. V. F. MOSS, JR.

Cauliflower With Mushrooms

1 head cauliflower
1 to 2 cups creamed sauce
1 medium can mushrooms
½ cup grated cheese

Boil cauliflower in salt water for 20 minutes. Place in serving dish. Heat mushrooms in cream sauce and pour over the cauliflower. Sprinkle with grated cheese, garnished with paprika.

MRS. V. F. MOSS, JR.

Italian Egg Plant Casserole

1 medium unpeeled egg plant diced
3 medium onions chopped
2 tablespoons butter
2 beaten egg yolks
½ cup grated Parmesian Cheese
1 teaspoon salt
1 cup cracker crumbs

Cook egg plant and onions in water to cover 20 minutes. Drain and add remaining ingredients. Place in greased casserole and bake in moderate oven 30 minutes.

English Peas (Casserole)

Large can green peas (drained)
3 pieces bacon (fried and crumbled)
2 tablespoons bacon grease
Scant tsp. grated onion
1½ cups white sauce (medium thick)
Bread crumbs

To peas add bacon, salt and white sauce and place in casserole. Sprinkle with bread crumbs and bacon grease and brown. Small can mushrooms may be added if desired.

MRS. E. K. WRIGHT.

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BREADS

Milk Bread

1 pint sweet milk scalded and cooled
2 eggs beaten light

Add one-half cup of sugar to eggs. One yeast cake dissolved in luke warm water. Add yeast to the cooled milk then add eggs and sugar and stir in enough flour to make a batter. Let rise two hours. When light and foamy add 4 ounces of lard, melted, and two teaspoons salt and enough flour to make a soft dough. Sift salt with two quarts of flour, which is usually enough. Let rise about two hours. Shape into rolls and let them rise until double their size (about two hours).

Hot Rolls (With Roller Champion Flour)

Pare and chop 2 medium sized potatoes. Add 2½ cups water and boil slowly until potatoes are tender. Remove potatoes from water and cream thoroughly. Add 1 scant cup shortening to hot potato water. (There should be 2 cups of the potato water.) Add 1 scant cup sugar.

Dissolve 2 cakes yeast in 2 tablespoons luke-warm water. Add to above ingredients.

Beat 2 eggs thoroughly. Add 2 teaspoons salt. Mix with creamed potatoes. Pour creamed mixture into sifted flour—2 qts. Add liquid ingredients gradually. Beat well. Add additional flour to make dough of proper consistency to knead well. Knead thoroughly—this is important.

Cover and let rise one hour or until doubled in bulk. Shape into rolls and let rise until light—about 3 hours. Bake in medium oven (350°) about 15 minutes. This dough will keep for several days in refrigerator.

Mrs. J. O. Williams, Richmond, Va.

Ice Box Rolls

1 cup mashed potatoes
⅔ cup of lard
1 cup scalded milk
½ cup sugar
1 egg
6 cups flour (Roller Champion)
2 teaspoons salt

Dissolve 1 yeast cake in ½ cup lukewarm water. Mash potatoes with lard and sugar, add egg, flour and milk alternately to make soft dough. Let rise until double in bulk. Push down, make into rolls. Part can be stored in ice box.

Lula R. Thigpen.

Ice Box Rolls

1 cup lard
1 cup boiling water
¾ cup sugar
1 cup cold water
2 eggs
1 teaspoon salt
2 yeast cakes
6 cups unsifted flour (Roller Champion)

When lard, sugar and water is cool, add the 2 yeast cakes dissolved in cold water; then the eggs beaten stiffly. Add flour and salt through sifter. Place in ice box until ready to use. Make into small rolls and let rise two hours before baking. This dough may be kept in ice box for several days, and is better if allowed to stay in refrigerator over night.

Ice Box Rolls

Take 1 pt. milk, ½ cup lard, ½ cup sugar and let come to boil. Cool and add yeast cake dissolved in 1 tablespoon lukewarm water, and 3 cups flour. Let rise about 2 hrs. Then add ½ tsp. baking powder, ½ tsp. soda, scant tsp. salt, 1 well beaten egg and 3 cups flour. Let rise about 3 hrs. Take out required amount for immediate use and put remainder in ice box for future use.

MRS. W. M. MOSS, JR.

Southern Spoon Bread

1 cup meal
2 eggs
1 can Pet Milk with enough water to make pint
Pinch of soda
1 tablespoon lard
1 teaspoon salt

Beat eggs separately. Put lard in baking dish and set in oven to melt. Bring milk and water to boil and pour over meal, soda and salt. Add yolks, then melted lard. Fold in beaten whites and pour into hot baking dish, and bake in hot oven for about 20 minutes.

MRS. JACK LOVELACE.

Quick Rolls

1 cake yeast
1 cup milk (scalded and cooled)
1 tablespoon sugar
3 cups sifted flour
2 tablespoons lard (melted)
½ teaspoon salt

Dissolve yeast and sugar in luke-warm liquid. Add lard and half of flour. Beat smooth and add rest of flour. Knead well. Roll and shape as pocket-book rolls. Place in well greased pans, cover and set in warm place to rise about 2 hours. When light, heat gas oven ten minutes and bake.

Muffin Bread

1 cup meal sifted
3 cups boiling water
4 eggs
1 teaspoon salt
1 cook spoon lard or butter

Pour boiling water slowly over meal, beating all the time. Add one egg at the time, beating constantly. Add salt and pour mixture into pan heated very hot into which the lard or butter has been melted.

Sweet Potato Biscuit

2 cups sweet potatoes (mashed)
3 rounded tablespoons lard
2 teaspoons salt
2 teaspoons Royal Baking Powder

Add lard to potatoes while hot. Add enough flour, into which has been sifted salt and baking powder, to make a medium soft dough. Bake in hot oven.

MRS. W. E. JONES, Washington, N. C.

Beaten Biscuit—No. 1

4 cups flour (1 lb.)
3 rounded tablespoons lard, (3 ozs.)
⅔ cup ice water
Salt to taste

Beat until it blisters, roll out, cut and bake.

MRS. EDWIN DEANS.

Beaten Biscuit—No. 2

5 cups flour (Roller Champion)
2 scant teaspoons Royal Baking Powder
1 teaspoon salt
2 tablespoons sugar
2 tablespoons lard
Water (to make a stiff dough)

Beat or run through roller until dough blisters.

MRS. HERBERT ELLIS.

Rice Muffins

2 eggs
1 cup cold left-over rice
½ teaspoon salt
3 tablespoons baking powder
Scant cup milk
5 tablespoons melted shortening
1½ cups flour (Roller Champion)
2 teaspoons sugar

Beat eggs; add rice and milk, also shortening and continue beating. Sift dry ingredients. Mix very little and bake in hot oven 25 minutes. Makes 12.

Breakfast Muffins

1 cup flour (Roller Champion)
1 teaspoon baking powder
3 teaspoons sugar
¼ teaspoon salt
½ cup milk
1 egg
2 tablespoons melted lard

To the dry ingredients add milk, egg and lard. Beat until smooth. Put in greased muffin tins. Bake about 20 minutes in hot oven.

MRS. ARCHIE CARROLL.

Corn Sticks

2 eggs
1½ cups corn meal
2 tablespoons Royal Baking Powder
2 tablespoons lard
½ teaspoon salt
½ pt. milk
¼ pt. water

Beat eggs together light, add meal and thin with water and milk. Add melted shortening and lastly baking powder. Batter should be of moderate consistency.

MRS. C. E. BLOUNT.

Mush Bread

1 pt. milk
1 tablespoon butter
¾ cup meal sifted
1 teaspoon salt
4 eggs

Heat milk to boiling point in double boiler, add salt, butter and meal; cook until thick. Take from fire and add yolks of eggs one at the time. Beat well after adding each yolk. Fold in well beaten whites of eggs and bake in moderate oven for 30 minutes.

Egg Bread

1 cup meal
1 tablespoon shortening
1 egg
⅔ cup milk
1 cup boiling water
½ teaspoon salt
1 teaspoon Royal Baking Powder

Sift meal and scald with boiling water. Combine with other ingredients, bake in glass baking dish in hot oven. Serve at once from baking dish. If desired a pinch of soda dissolved in 1 cup of buttermilk may be used instead of baking powder and sweet milk.

MRS. J. O. WILLIAMS.

Virginia Corn Bread

2 cups white waterground meal
1 teaspoon salt
¼ teaspoon soda
1½ cups water

Mix with cold water to make soft dough. Make into little cakes by rolling from hand to hand and fry in a hot pan with plenty of grease.

MRS. JACK LOVELACE.

Banana Nut Bread

½ cup shortening
1 cup sugar
2 eggs
3 ripe bananas, mashed
2 cups flour (Roller Champion)
1 teaspoon soda
¼ cup nuts

Mix in order given and bake in a greased loaf pan at 350° for one hour. Cool thoroughly before cutting. This is delicious spread with softened cream cheese.

Pop Overs

1 cup milk
1 cup flour
1 teaspoon butter (melted)
1 egg

Beat eggs separately. Add half of milk to egg yolk, add flour with pinch salt, lastly milk, butter and beaten egg whites. Cook in greased hot muffin tins in hot oven.

MRS. ERNEST DEANS.

Whole Wheat Muffins

1½ cups whole wheat flour
4 teaspoons baking powder
1 teaspoon salt
1 egg
½ cup white flour
2 tablespoons lard (level)
3 tablespoons molasses
Milk

Combine fat, salt and sugar, add beaten egg, then dry ingredients and milk alternately, using enough milk to make a medium thin batter. Bake in oiled muffin pans in hot oven.

MRS. J. O. WILLIAMS.

Griddle Cakes

1 cup graham flour
1 cup plain flour (Roller Champion)
1 teaspoon sugar
½ cake yeast
¼ teaspoon soda
1 teaspoon salt
2 cups milk

Scald sugar and salt with milk, then dissolve it in yeast cake. Make a batter with graham and white flour. Beat well, let rise over night in cool place. In the morning add soda dissolved in two tablespoons of milk.

MRS. JOHN HACKNEY.

Waffles

3 eggs
2 cups flour
3 teaspoons baking powder
¼ lb. butter (or butter and Snowdrift mixed)
1 pt. milk
3 teaspoons sugar
1 teaspoon salt

MRS. N. M. SCHAUM.

Waffles—No. 2

2 eggs
1 pt. sour milk
1 pt. flour (Roller Champion)
Butter (size of walnut)
1 teaspoon soda
2 heaping teaspoons Royal Baking Powder

Beat eggs light, add half of milk to which has been added soda—add flour with a little salt, then melted butter, rest of milk and lastly fold in baking powder.

MRS. S. P. CLARK.

Buckwheat Cakes

2 cups buckwheat flour (Roller Champion)
⅔ cup meal
1 tablespoon sugar
¼ cake yeast
2 tablespoons molasses
½ teaspoon salt
½ teaspoon soda

Add enough warm water to yeast, flour, meal and sugar to make nice batter. Let rise until morning. Then add salt, soda, molasses and 1 egg. Beat well, adding a little warm water to make batter right consistency.

MRS. GEO. HACKNEY.

Breakfast Cakes

2 cups flour (sifted)
2 tablespoons corn meal
2 tablespoons molasses
1 egg well beaten
1 tablespoon baking powder
Milk to make thick batter

Beat thoroughly. Cook on hot griddle with no grease.

MRS. C. E. MOORE.

Sally Lunn

1 cake yeast
2 cups milk
3 eggs
2 teaspoons sugar
2 tablespoons butter
2 tablespoons lard
2 teaspoons salt

Scald milk and cool until luke-warm. Dissolve yeast in luke-warm milk —measure shortening after it is melted. Beat eggs light. Mix all with enough flour to make stiff enough batter.

MRS. STANLEY BOYKIN.

Sally Lunn Muffins

1 cup mashed white potatoes (Drain and let cold air blow over before mashing)
½ yeast cake
¼ cup lard } mixed
¼ cup butter } mixed
3 eggs well beaten
3 cups sifted flour (Roller Champion)
1 level teaspoon salt
1 rounded tablesoon sugar
1 cup lukewarm water

Cream shortening, add potatoes, then add beaten eggs. Beat together well. Dissolve yeast in warm water, add sugar and salt; beat in flour. Cover with cloth and set aside 2 hours to rise. About 1 hour before cooking put in muffin rings (fill about half full). Let rise 1 hour. Cook in medium hot oven. (Makes 27 small muffins.)

MRS. GEO. STRONACH.

Gems

1 cup flour
½ cup graham flour or meal
½ cup sugar
1 cup milk
1 egg
1½ teaspoon baking powder
½ teaspoon salt

Mix well and bake in hot gem pans.

MRS. C. C. FERRELL.

Scotch Scones

4 cups flour (Roller Champion)
1 cup sugar
¼ lb. butter
2 eggs
1 cup milk
2 teaspoons cream of tartar
1 teaspoon soda
½ teaspoon salt

Sift flour, salt, cream of tartar and soda. Rub in butter with tips of fingers, add sugar and well beaten eggs and milk; raisins may be added if liked. Bake in a hot oven 15 to 20 minutes.

FROM OLD AND NEW BRITISH RECIPES.

Breakfast Puffs

1 egg
1 cup sweet milk
½ cup flour
2 teaspoons baking powder
2 tablespoons butter

Put in patty pans and bake.

FROM OLD AND NEW BRITISH RECIPES.

French Toast

Dip slices of bread into well beaten eggs, to which salt and pepper have been added. Drop egg covered bread into frying pan of hot lard. Turn slices until both sides are golden brown.

Sally Lunn

1 pt. milk (scant)
Piece butter (or lard) size of egg
2 level teaspoons soda
3 teaspoons sugar
2 eggs
1 cake yeast
Flour—about 1½ qts. (Roller Champion)

Boil and cool milk. Combine ingredients beating in enough flour to make very stiff batter. Set to rise (11 o'clock). At 3:30 pour into greased pan. Let rise, bake in slow oven. If steeple cake pan is used, bake 45 to 60 minutes; if muffin tins 30 minutes. Serve hot.

MRS. E. G. RAWLINGS.

Nut Bread

2 eggs
1 cup sugar
1 cup milk
Pinch salt
3 cups flour
3 level teaspoons baking powder
1 cup nut meats (black walnuts preferred)

Beat eggs, add sugar and mix well. Then add flour which has been sifted with baking powder and salt, alternately with milk. Then add nut meats and bake 1¼ hours at 325° F. in electric oven or 300° F. in gas oven.

Party Biscuit

2½ cups flour (Roller Champion)
⅓ cup shortening
¾ cup milk
1 egg
4 teaspoons baking powder
1 teaspoon salt
1 tablespoon sugar

Sift sugar, salt and baking powder with flour. Break egg in cup and mix well; fill with sweet milk. Mix shortening into flour, mix into dough with milk and egg, using spoon. Turn onto a well floured board and knead until smooth, using extra flour if necessary. Roll out to one-fourth inch thickness, cut with tea biscuit cutter, butter one-half, turn over (like Parker House rolls), place on baking sheet and bake in quick oven until done (10 to 12 minutes).

Risen Biscuit

1 tablespoon lard
3 teaspoons Royal Baking Powder (level)
1 pt. flour
½ teaspoon salt
Milk

Sift together flour, baking powder and salt. Rub in lard and make up with milk as soft as can be handled, working as little as possible. Cook in hot oven. Water can be substituted for milk.

Baking Powder Biscuits

2 cups flour
½ teaspoon salt
1 tablespoon baking powder
¼ cup shortening
¾ cup milk

1. Sift flour with salt and baking powder.
2. Work in shortening with finger tips, pastry blender, or two knives until mixture resembles coarse meal.
3. Make a well in center of flour mixture and add milk.
4. Mix with a fork until all of flour disappears.
5. Turn out on floured board; knead lightly for 1 minute. Pat or roll out dough ½ inch thick.
6. Cut with floured biscuit cutter. Place on baking sheet and bake in hot oven.

Temperature: 450° F. Time: 12-15 minutes. (Recipe makes 18 small biscuits.)

Southern Buttermilk Biscuits

Follow directions for plain baking powder biscuits, using ¼ teaspoon soda and 2 teaspoons baking powder. Substitute buttermilk for sweet milk.

Corn Meal Muffins

¾ cup corn meal
1 cup flour
2 teaspoons Royal Baking Powder
1 tablespoon butter
1 egg
½ teaspoon salt
1 cup milk

Scald half of milk. Separate the egg and beat the white to a stiff froth. Put corn meal in a bowl, make a well in center and drop in salt and butter —stir in scalded milk. Add unbeaten yolk, cold milk, flour and baking powder (sifted together). Beat well, then fold in stiffly beaten whites. Bake in hot oven about 30 minutes.

EVELYN H. WELFARE.

Brown Bread

1 cup white flour
1 cup graham flour
1 cup corn meal
½ cup seeded raisins (cut once)
1½ cups sweet milk
6 tablespoons molasses
1 teaspoon soda

Beat a long time. Bake slowly for one hour.

MRS. W. D. ADAMS.

Cheese Strips

1 cup flour
¼ teaspoon salt
¼ teaspoon baking powder
6 tablespoons butter
2 to 3 tablespoons milk
¾ cup grated American cheese
Paprika
Salt

Mix and sift the flour, the ¼ teaspoon of salt and baking powder. Cut in the butter with two knives or rub in with the finger tips. Add the milk slowly, tossing the mixture together lightly and use only enough milk to hold the ingredients together. Roll out about ⅛ inch thick on a floured board. Sprinkle ¼ cup of the cheese and a few grains of paprika and salt over half of the pastry. Fold over the other half, fold again, press edges firmly together and roll out to ⅛ inch thickness. Repeat this procedure twice, using ¼ cup of cheese and a few grains of paprika and salt each time. Cut in strips ½ inch wide and as long as desired. Bake on a cooky sheet in a very hot oven (450° F.) for 8 to 10 minutes. This recipe makes 40 four-inch strips.

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SANDWICHES

Hot Cheese Sandwiches

½ lb. cheese (grated)
1 cup milk
1 egg
1 teaspoon flour
Butter size of walnut

Mix ingredients adding cayenne and salt to taste. Cook in double boiler until thick. Next day spread sandwiches and butter both sides of bread. Toast in hot oven when ready to serve.

Mrs. E. T. Barnes.

Platter of Assorted Sandwiches

Toasted whole wheat sandwiches, spread with anchovy paste. Open face sandwich, spread with cottage cheese. Olive and egg sandwich. Garden sandwiches. To be served with lime, lemon, orange, or pineapple ice.

Cheese Straws

1 lb. grated cheese
¼ lb. butter
1 teaspoon salt
1 pt. flour (scant)
1 tablespoon flour
1 salt spoon cayenne

Mix ingredients—allow to stand 30 minutes. Bake in hot oven.

Mrs. Frank Abbott.

Club Sandwiches

Three slices of bread thinly cut in desired shape, toasted and buttered. Place a crisp lettuce leaf on lower slice and on it put thin slices of chicken breast and tomatoes. Put on this a second slice of bread (spread with mayonnaise) and on it a lettuce leaf and thin slices of broiled bacon and sliced pickle and tomato. Cover with third slice of bread that has been spread with mayonnaise and finish with thin long slices of cucumber pickle.

Pepper Relish Sandwiches

Drain pepper relish and mix with grated cheese, chopped pecans and mayonnaise. Spread on thinly sliced bread.

Mrs. W. W. Graves.

Nut-Ginger Sandwiches

Take three long thin slices of buttered bread. Between the first and second place a layer of chopped preserved ginger mixed with cream. Between the second and third place a layer of chopped walnuts. Tie each sandwich with ribbon to emphasize the color scheme.

Cheese Sandwiches

½ lb. American Cheese
1 large bottle stuffed olives
2 slices onions
Mayonnaise

Grate cheese and grind olives and onions in meat chopper. Add salt to taste and mix with mayonnaise. Spread between slices of white bread.

Mrs. P. L. Woodard.

Sardine Sandwiches

Slice bread and cut with biscuit cutter. Place under flame and brown one side. Remove skin and bones from sardines. Make a paste by rubbing together sardines, cream cheese and mayonnaise. Spread on toasted side of bread. Slice a stuffed olive on top and place under flame a minute. Serve hot.

MRS. GEO. D. GREEN, II.

Rolled Sandwiches

Slice day old bread very thin. Spread with a filling made of cream cheese, a small bit of finely chopped onion, and finely chopped green pepper. Place a small sprig of parsley in one end and roll.

Pimento-Cheese Sandwiches

Run through meat chopper together one can of sweet peppers, ¾ lb. cheese and a small bit of onion. Mix with mayonnaise, add a little salt and spread between thinly sliced bread.

Pepper Relish Sandwiches

Drain pepper relish and mix well with grated cheese, chopped pecans and mayonnaise. Spread on thinly sliced bread.

MRS. W. W. GRAVES.

Whole Meal Sandwich

Kraft-ham mixture with mayonnaise spread on one slice bread. Hard boiled egg, mashed and seasoned with salt, pepper and mayonnaise on second slice of bread. Grated carrots and cabbage mixed with mayonnaise and spread on third slice of bread. Cover entire sandwich with softened cream cheese which has been colored if desired.

MRS. GEO. WARREN.

Combination Sandwiches

1 cake cream cheese
6 sweet green peppers
1 small bottle stuffed olives

Cream the cheese with a little milk. Add peppers and olives which have been run through a food chopper and mix. Spread on thinly sliced bread.

Chicken Sandwiches

Boil one chicken tender. Remove skin, pull chicken from bone and cut as for salad. If preferred chicken can be ground. Chop fine one or two sweet green peppers and add to chicken. Season with salt and cayenne to taste and mix with mayonnaise. Spread mayonnaise on thinly sliced bread and put together with mixture.

PARTY DAINTIES

Cheese Straws

1 lb. cheese
1 stick butter
1 teaspoon salt
1 pt. flour

This mixture covers five 10c packages dates.

Snappy Cheese Biscuit

⅓ stick butter
1 package snappy cheese
½ cup flour
Pinch salt

Mix, place in refrigerator until chilled. Roll out and cut in small thin biscuits. Bake in quick hot oven until very light delicate brown.

Cheese Balls

1¼ cups cheese
¼ teaspoon salt
3 egg whites
Pinch red pepper
1 tablespoon flour

Grate cheese and mix with salt, pepper, flour and stiff whites. Roll in cracker crumbs and fry in deep fat.

Nutty Fingers

2 sticks butter
3 round tablespoons sugar
3¼ cups sifted flour
1 cup nuts chopped
1 teaspoon vanilla

Cream butter and sugar, add flour and nuts, roll into small fingers and bake until light brown.

Mrs. Dalton Kennedy.

Cheese and Ham Appetizers

2 tablespoons mayonnaise
2 tablespoons chopped stuffed olives
1 package cream cheese
½ teaspoon prepared mustard
4 thin slices cold boiled ham

Blend together the mayonnaise, chopped olives, cream cheese, and mustard. Spread this mixture about ⅛-inch thick over the ham slices. Roll up the ham, jelly roll fashion, fasten with toothpicks, and place in the refrigerator for at least 1 hour. Slice the roll in ¼-inch slices and place on tiny crackers.

Mrs. W. L. Huey, Hayward, California.

Deviled Ham Butter

Blend equal parts of creamed butter and deviled ham and add English mustard to taste. Serve as appetizers on toast or crackers.

Stuffed Raw Carrots

Scrape small tender carrots, hollow out and stuff with cream cheese, seasoned with any desired seasoning—mayonnaise and pepper hash are good.

MRS. P. A. TYSON.

Appetizer

2 small packages Roquefort cheese
Sweet cream
1 rounded teaspoon mayonnaise
Salt
Few grains cayenne

Mash Roquefort cheese with fork; add little sweet cream, mayonnaise, salt and cayenne. Spread on thin slices of apple which have been dipped into lemon juice.

Sandwich Spread or Cracker Paste

Chicken Olivette. A combination of minced chicken and chopped stuffed olives moistened with mayonnaise.

Sardine Paste. Sardines, boned, mashed and moistened with mayonnaise and a little lemon juice.

Cream Cheese Specials. Cream cheese, seasoned with cream and mixed with chopped ginger, dates, raisins, nuts, pimento or olives.

Roquefort Cheese. Mashed and seasoned with a dash of Worcestershire sauce mixed with finely chopped celery or blanched almonds.

Cheese Biscuits

¼ lb. cheese
¼ lb. butter
¼ teaspoon salt
Cayenne to taste

Mix with 1 cup of flour, enough to make dough fairly stiff and smooth. Roll in small balls pressed down top with thumb. Bake slowly until light brown. Take out and roll in 4XX sugar. Place pecan on top.

LULA H. RUFFIN.

Chinese Chews

¾ cup pastry flour
½ teaspoon combination baking powder
1 cup granulated sugar
¼ teaspoon salt
1 cup finely chopped dates
1 cup chopped walnuts
2 eggs

Combine all dry ingredients and add dates and nuts. Beat eggs and add to dry ingredients. Place in greased pan and spread as thinly as possible. Bake 30 minutes. Immediately after removing from stove, cut in small squares and roll into balls. Roll balls in granulated sugar.

MRS. P. A. TYSON.

Cheese Cookies

½ lb. butter
½ lb. cheese
½ lb. flour
Dash of red pepper

Mix roll and cut with small biscuit cutter. Place pecan on top and bake in moderate oven. Do not brown.

MRS. J. M. HORTON.

German Scones

2 sticks butter
3 rounding tablespoons sugar
3 ¼ cups flour, sifted
½ cup chopped nuts
1 teaspoon vanilla

Pinch off into biscuit, dent and put jelly and confectioners sugar in dent. Bake slowly.

LULA H. RUFFIN.

Nut Balls

1 stick butter
1 cup flour
1 cup nuts
2 tbsp. 4XXXX sugar
1 teaspoon salt

Cream butter and sugar, add nuts and salt. Make into balls. Bake on cooky sheet in slow oven for about 35 minutes. Roll in pulverized sugar.

MRS. TOM GRAVES.

Cheese Dates

Stuff dates with English walnuts or pecans. Wrap dates in a good cheese straw dough, bake and roll in powdered sugar.

MRS. J. C. EAGLES.

Stuffed Celery

Celery
1 cake cream cheese
Salt and paprika
2 or 3 drops Worcestershire Sauce
Mayonnaise

Wash celery, separate and use tender inner stalks. Place in chiller to become very cold. Mash cheese with fork, add salt, pepper, paprika, Worcestershire sauce and enough mayonnaise to make of spreading consistency. Fill celery stalks with this mixture, sprinkle with paprika and chill thoroughly before serving.

Hors d Oeuvres Combination

Avocado pears cut in cubes or balls. Dip in lemon juice and salt. Artichoke hearts. Pickled beets. Asparagus wrapped in bacon and broiled. Midget frankfurters or cocktail sausages served hot on toothpicks. Shrimp marinated or french fried served on toothpicks. Hard cooked eggs, stuffed or sliced and marinated and sprinkled with minced parsley, chives or cress. Olives or prunes wrapped in bacon broiled. Stick with toothpicks.

Patties

2 eggs
1 teaspoon salt
1 cup milk
1 cup flour

Beat eggs slightly with sugar and salt, add milk and flour (add a little more if necessary), and beat until smooth. Makes about 40 patties. Screw handle into iron, then put iron in hot lard or oil before dipping into the batter, not allowing the batter to come over the top of iron. Return iron to hot lard, thoroughly covering with the same, for at least 20 seconds, but not for more than thirty-five seconds. Remove from iron with a piece of clean cheese cloth.

Hints to be Observed in Making Patties

When patties do not come off freely from the iron, it indicates that they are not sufficiently fried to be dry in the center. Should patties blister thus absorbing the fat, it indicates that the eggs are beaten too much; beat very little. Should patties drop off into the oil or grease from the iron, it indicates that the iron is not deep enough in the oil. Should batter slip from the iron into the bowl, it indicates that the iron is too hot. If pattie is not crisp, it indicates that it has been fried too quickly.

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PICKLES

Mustard Pickle

1 pk. cucumbers
2 doz. small or 1 doz. large onions
4 lbs. brown sugar
4 qts. vinegar
½ pkg. celery seed
1 pkg. white mustard seed
1 pkg. black mustard seed
1 box (large) dry mustard

Let all come to boil and pour over cucumbers. Season with red pepper to taste.

Mrs. Doane Herring.

Pepper Sauce

12 green bell peppers
½ dozen onions
1 qt. vinegar
12 red bell peppers
3 tablespoons salt
1 cup brown sugar

Chop in meat grinder and drain the above ingredients. Add vinegar and sugar and let mixture come to boil. Add pickle spices if desired. Fill jars and seal.

Mrs. Doane Herring.

Artichoke Relish

½ pk. artichokes
24 large onions
3 pts. vinegar
2½ cups white sugar
2 tablespoons mustard seed
1 teaspoon tumeric (McCormick's)
½ teaspoon red pepper
2 tablespoons celery seed
4 level tsp. salt

Grind coarsely. Simmer half hour; let come to boil; remove from fire and seal.

Mrs. Julian Lane.

Fig Sweet Pickles

7 lbs. firm small figs with stems
1½ qts. vinegar
3½ lbs. sugar
Cloves, allspice and stick cinnamon (McCormick's)

Wash figs well in soda water. Bring sugar and vinegar to boil and let boil fifteen minutes. Add spices and figs. Cook until figs are tender. Pack in jars and cover with hot syrup. Seal.

Chili Sauce

4 cans (No. 2) tomatoes or
3 pts. fresh tomatoes
1 pt. vinegar
4 large onions
1¾ cups sugar
1 tablespoon salt
1 tablespoon black pepper
1 tablespoon celery seed
1 tablespoon mace
1 tablespoon cinnamon

Cook until onions are well done and sauce is consistency desired.

Mrs. Joel Muse.

Sweet Pickled Peaches

14 lbs. peeled peaches
7 lbs. sugar
1 qt. vinegar
Stick cinnamon (McCormick's)
Whole cloves to taste

Make syrup of vinegar, sugar and spices. When syrup boils add peaches, few at a time, and boil until tender. Take up and place in jars; add more peaches to syrup and cook in same manner until all are cooked and jars filled. Boil syrup down until nice thickness, pour over peaches in jars and seal.

MRS. B. S. HERRING.

Sweet Cucumber Pickle

Wash and place cucumbers in stone jar. Scald the cucumbers in fresh salt water three mornings (1½ cups salt to 1 gallon water). Scald them in fresh alum water three mornings (1 tablespoon alum to 1 gallon water). Scald them in vinegar and water one morning (½ vinegar and ½ water). Next day pack them in glass jars and fill jars with cold sweetened vinegar (equal parts vinegar and sugar). If pickled whole, make a slit in the end of each cucumber about an inch. Add a few mixed spices, then put about 1 tablespoon of raw sugar on top of jar before sealing.

MRS. J. T. FUTRELL.

Gingered Pears

Use pears not quite ripe. Peel, core and grind. To 8 lbs. of pears, allow 6 lbs. sugar, juice that drips from pears when grinding (or 1 cup water) and the juice of 4 lemons. Cut lemon rinds into thin strips and add them. Also add ⅛ lb. of ginger root. Simmer until thick as marmalade. Pack like jam and cover with paraffine.

MRS. GEO. WARREN.

Mustard Pickle

2 qts. cucumbers
1 qt. green tomatoes
1 qt. onions
1 large cabbage
6 pods red pepper
6 pods green pepper
2 qts. vinegar
1 cup salt
1 gal. water
5 tablespoons mustard
2 tablespoons tumeric
1 cup sifted flour
3 cups sugar

Slice cucumbers, chop tomatoes, onions, cabbage and peppers and put mixture in jar. Make brine of the salt and water. Pour over mixture and let stand 24 hours—then drain well. Mix to a paste mustard, tumeric, flour and ½ vinegar. Add rest of vinegar and sugar, and cook together stirring constantly until it begins to thicken. Pour on vegetable and cook 20 minutes.

MRS. STAFFORD PATTERSON.

Chow-Chow

½ pk. large green tomatoes
18 large onions
2 large cabbages
25 large cucumbers

Cut in very small pieces, sprinkle with salt and let stand over night. Drain and press all brine out. Cover with equal parts of vinegar and water for two days. Drain well. Add the following:

1 pt. grated horseradish
1 qt. very small white button onions
1 lb. white mustard seed
4 oz. white ground pepper
½ pt. best olive oil
1 small tbsp. tumeric
4 lbs. sugar

Cover with best cider vinegar and boil hard for about 20 minutes.

MRS. P. L. WOODARD.

Watermelon Rind Pickle

7½ lbs. rind
1 gal. water
1 bottle lime (Lilly)
5 tablespoons mace (whole)
5 tablespoons cinnamon
½ box ginger
1 gal. vinegar
10 lbs. sugar
5 tablespoons cloves
5 tablespoons allspice

Soak rind overnight in 1 gal. water with bottle of lime. Next morning drop in boiling water and boil 1½ hours. Take out, put in cold water and ice. Put on stove 1 gal. water and ginger and boil 1½ hours. Take out and put in ice water. Then put on in vinegar and sugar—add spices tied in two bags. Boil until syrup is thick.

MRS. J. T. MCCRAW.

Peach Orange Jelly

14 medium sized Freestone peaches
4 medium sized oranges with good thick skins

Peel peaches and remove seeds from oranges, then grind the entire orange and peach mass. Now measure cup of ground fruit to one of sugar. (Add no water or just enough to start cooking, about ½ cup.) Cook until jam consistency, or about 30 minutes. Seal hot.

MRS. JOHN HACKNEY.

Green Tomato Pickle

In 2 gals. water put 1 qt. of slacked lime. Into this put 7 lbs. thick sliced green tomatoes. Let stand 24 hours and wash well. Cook 4½ lbs. sugar, ½ gal. vinegar, 1 teaspoon each of cloves, all spice and cinnamon to boiling point. Add tomatoes and let stand 24 hrs. Then cook slowly 20 minutes. Put in jars while hot.

MRS. E. C. POWELL.

Sliced Green Tomato Pickle

Make solution of 2 gallons water and 3 cups lime (plain old household lime) and soak 8 or 10 lbs. green tomatoes sliced thick, for 24 hours. Drain and soak in clear water 4 hours. Change water each hour. Drain as dry as possible (put on crash towel to dry) and soak over night in syrup made of 5 lbs. sugar, 3 pts. vinegar and a teaspoon each of celery seed, cinnamon, mace and cloves (all ground). Next morning cook 1 hour and put in jars and seal.

MRS. J. W. W. THOMPSON.

Hyden Salad

1 gal. cabbage (chopped fine)
1 cup hot green pepper (chopped fine)
½ gal. green tomatoes (chopped fine)
6 or 8 large onions
½ gal. vinegar
2 lbs. sugar
4 tablespoons salt
2 tablespoons celery seed
2 ozs. cinnamon
2 ozs. allspice
1 oz. cloves
2 tablespoons mustard seed
1 oz. black pepper

Mix the whole together and boil one hour, put in glass or stone jars.

MRS. R. P. WATSON.

Green Tomato Pickle

1½ pecks green tomatoes
2 qts. onions
8 cups vinegar
8 cups sugar
4 green, hot peppers
2 tablespoons celery seed
2 tablespoons whole mustard seed
1 tablespoon tumeric
1 teaspoon allspice

Slice tomatoes, peppers and onions, soak in salted water overnight. Make syrup of vinegar and sugar. Add spices. When boiling, put in tomatoes, onions and peppers that have been drained. Boil until tender. Put in jars and seal.

MRS. JOHN HACKNEY.

General Rules for Making Jelly

In making jelly cook the fruit until it is soft. Put in a bag and let drain. Strain the syrup, put into a porcelain-lined kettle and let boil a few minutes. Add a scant pound of sugar to each pint of juice, and stir until the sugar is dissolved. Boil quickly and as soon as it begins to form a jelly when cooled in a saucer, take from the fire and pour into glasses.

When juice is not very acid it sometimes fails to make jelly. This can be remedied by adding a little lemon juice.

In filling glasses, if a silver spoon is put in each before the hot juice is poured in, the glasses will not crack.

After the jelly is cool, before putting on tops, melt paraffine and pour over top to prevent jelly moulding.

Preserves

Prepare the fruit and to each pound add one pound of sugar. Solid fruits such as pears, quinces, etc., should be boiled in clear water until tender before sugar is added. The water in which they are boiled can be used for making jelly. After the fruit is tender add it to a boiling syrup made of sugar and water enough to melt it.

Cook slowly until fruit is transparent. Put in jars and when cool cover with paraffine before putting tops on.

It makes fruit firmer if sugar is put over it and allowed to stand several hours before cooking.

Artichoke Pickle

2 pks. artichokes
2 qts. vinegar
1 qt. water
1 small box white pepper
Salt to taste
Few pods red pepper
5 lbs. brown sugar or less
2 tablespoons allspice
1 tablespoon cloves
Few blades mace
½ box stick cinnamon
Box mustard seed
Tumeric
8 onions (large)

Soak artichokes for two days. Last night add salt enough to make weak brine and soak overnight. Boil together vinegar, water and spices. Place in crock layer of pickle, then layer of onions and pour mixture over.

MRS. TOM HACKNEY.

Dill Pickles—Sweetened

6 good sized dill pickles sliced ⅛ in. thick
3 cups sugar

Put layer of pickle and then sugar until all is used. Let stand at least three days.

MRS. C. C. FERRELL.

Cucumber Pickle, Virginia Style

3 dozen cucumbers

Cut cucumbers as desired, soak in brine (strong enough to float an egg) for one week. Wash thoroughly, let stand in clear water half day.

1 teaspoon alum
1 large piece ginger root

Enough water to cover cucumbers, bring water to boil. Add cucumbers, let stand over heat 5 to 10 minutes. Do not boil. Wash cucumbers in clear water again and pack in jars.

2 qts. vinegar
4 lbs. sugar
1 small package mixed pickle spices

Boil 5 minutes, pour over cucumbers and seal. These are delicious.

MRS. J. O. WILLIAMS.

N. C. Chow-Chow

1 gallon cabbage
1 qt. onions
6 pods hot green pepper
2 qts. green tomatoes or red and green peppers

Chop ingredients, then measure, sprinkle lightly with salt and let stand two or three hours, or over night. Place in cheese-cloth bag and squeeze out all juice. Add 2 qts. vinegar, 2 lbs. sugar, 1 small package mustard seed, 2 tablespoons celery seed, tumeric to color. Boil 5 minutes, then seal.

MRS. J. O. WILLIAMS.

Bread and Butter Pickle

24 cucumbers, medium size
1 qt. vinegar
1 teaspoon celery seed
1 teaspoon tumeric
10 onions, medium size
2 cups sugar
1 teaspoon mustard seed
1 tsp. ground ginger, scant

Slice cucumbers and onions very thin. Sprinkle with 3 teaspoons salt and let stand 3 hours. Drain and mix all ingredients. Let boil about ¾ hour and seal while hot.

MRS. J. O. WILLIAMS.

Tomato Mince Meat

Slice green tomatoes, sprinkle lightly with salt, put in bag and drain overnight. Leave salt on tomatoes, measure and add 3-4 same amount of sugar, cook until tomatoes are done and add 3-7 of seeded raisins (7 lbs, tomatoes to 3 lbs. raisins). Flavor with cinnamon and mace to taste.

MRS. E. L. TARKENTON.

Tomato Catsup

Boil ripe tomatoes and strain. To one gallon of syrup add three tablespoons black pepper, three of ginger, three of cloves, three of spice, three of white mustard seed, two pods red pepper, one quart vinegar, one pound brown sugar, ten onions, salt to taste. Cook for four hours, bottle and cork or seal.

MRS. W. M. WELLS, JR.

Chutney Conserve

12 apples
8 green peppers
1 red pepper
1 cup seedless raisins
1 pt. weak vinegar
1 teaspoon whole allspice
½ teaspoon ground mace
¼ teaspoon mustard seed
½ teaspoon celery seed
2 cups brown sugar
¼ teaspoon paprika
6 lemons (juice)
1 tablespoon salt

Pare, core and chop apples and peppers. Mix all ingredients and boil in until thick. Seal in jars while hot.

MRS. P. L. WOODARD.

Sweet Pickle Peaches

7 lbs. fruit
3 lbs. brown sugar
1 pt. vinegar
Spices

Peel firm peaches. Pour sugar over fruit, then vinegar. Place whole cloves, stick cinnamon and mace in two cheese cloth bags and drop in preserving kettle. Cook until you can stick peaches with a fork. Take off peaches, and cook syrup until thick. Place fruit in jars and pour over syrup.

MRS. STAFFORD PATTERSON.

Chili Sauce

18 ripe tomatoes
2 large onions
4 sweet green peppers
1 cup brown sugar
2½ cups vinegar
1 teaspoon cinnamon
1 teaspoon cloves
1 teaspoon nutmeg

Scald and peel tomatoes. Peel onions, and remove stems and seeds from green peppers. Put onions and peppers through food chopper, add tomatoes, sugar, vinegar and spices. Bring to boiling point, stir frequently and cook until the mixture thickens. Put in sterilized bottles or jars, and seal.

MRS. J. O. WILLIAMS.

Strawberry Preserves

To 1 heaping cupful berries use 1 level cup of sugar. Put on lowest heat until all the sugar is dissolved, then bring to a full rolling boil and boil 10 minutes. Take off and skim, let cool, then put in air tight jars. Never make over 4 or 6 cups.

MRS. J. R. MCLEAN.

JOHN N. HACKNEY

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PIES

Pastry Rules

1. All the materials must be cold.
2. Always roll one way on one side of pastry.
3. Shortening should be handled as little as possible.
4. Dough should be mixed with a knife and not touched by hands.
5. Shortening should be cut in with knife.
6. Cook pastry in hot oven having greatest heat at the bottom so that it may rise before browning. Crust is done when it slips from pan.

Pie Crust

½ cup lard
¼ cup water
1½ cups flour
1 teaspoon salt

Cream together water and lard. Add flour and salt.

Mrs. E. T. Barnes.

Pie Crust—No. 2

1½ cups flour (Roller Champion)
½ cup lard
¼ cup cold water
1 teaspoon salt

Pie Crust—No. 3

1½ cups pastry flour
½ cup lard
½ teaspoon salt
1 dessert spoon vinegar
4 tablespoons ice water

Sift flour and salt together. Add lard and work together with a silver fork until well blended. Mix together vinegar and ice water and pour slowly into lard and flour. Do not pour all in one place but scatter. Blend all together. Roll out, using just enough flour to prevent sticking to board.

Pie crust is better made day before using and kept on ice.

Brush top over with milk to insure a nice brown. Have oven quite hot at start to set crust, after which reduce flame (thermometer should register 300 degrees at start).

This quantity makes two shells or one double crust.

Ice Box Pastry

1 cup lard
½ cup boiling water
3 cups flour
1 teaspoon salt

Mix together dry ingredients with lard and water. Store in ice box. Makes six pies.

Mrs. Dalton Kennedy.

Pecan Pie

¾ cup granulated sugar
1 cup pecan meats
¾ cup corn syrup, dark
3 eggs well beaten

Mix ingredients. Put on uncooked pie crust. Bake in moderate oven (350°) for 30 minutes.

Lemon Upside Down Pie

4 egg whites
¼ teaspoon cream of tartar
1 cup sugar

Add sugar gradually to beaten egg whites and beat till stands in peaks. Pour into well greased pie tin and bake at 300° F. for 1 hr. Turn brown side on plate. Chill thoroughly.

Filling

4 egg yolks
Grated rind 1 lemon
½ cup sugar
3 tablespoons lemon juice
½ pt. whipped cream

Cook beaten egg yolks, rind, sugar and lemon juice in double boiler until thick. Cool. Put layer of cream, then layer of filling and top with cream on baked meringue shell. Chill in refrigerator 24 hrs.

MRS. JULIAN LANE.

Lemon Meringue Pie

8 eggs
2 cups sugar
1 stick butter
3 large lemons
Grated rind of 1 lemon

Beat egg yolks and 4 egg whites together with sugar. Add melted butter, lemon juice and rind. Bake in two raw pastry shells.

Meringue

To every white add 1 heaping tablespoon sugar and 1 tablespoon water and beat very stiff. Spread over cooked pies and bake in slow oven until brown. This meringue never fails.

Magic Lemon Meringue Pie

1 can Eagle Brand Sweetened Condensed Milk
½ cup lemon juice
Grated rind of 1 lemon or
¼ teaspoon lemon extract
2 eggs separated
2 tbsp. sugar
1 box crushed vanilla wafers

Blend together the milk, lemon juice, rind or extract, and egg yolks. Pour into baked pie shell. Cover with meringue made by beating egg whites until stiff and adding sugar gradually. Bake in moderate oven 350° F. 10 minutes or until brown. Chill. If desired make pie shell of crushed vanilla wafers, greasing pie pan well before putting in wafers.

MRS. R. P. DEW.

Lemon Pie

3 eggs
1 cup sugar, full
Pinch of salt
1½ lemons, juice, grated rind
Piece of butter
1 heaping tablespoon flour
1 cup boiling water

Make 1 pie shell and bake. Then combine ingredients, except egg whites. Cook in double boiler stirring constantly until thick. Cool and place in baked pie crust. Cover with meringue made of whites stiffly beaten and 2 tablespoons sugar and brown.

MRS. STANLEY BOYKIN.

Chess Pie (Inexpensive)

1 egg
1 cup brown sugar
Butter size of egg
1 teaspoon vanilla
½ tablespoon milk
1 tablespoon flour

Mix flour and sugar, add butter and mix well. Then add egg, beat well and then add milk and vanilla. Mix well and bake in your favorite pie crust.

Pecan Pie

2 rounded tablespoons butter
1 cup white sugar
2 eggs
1 cup Blue Label Karo Syrup
¾ cup pecans

Cream butter and sugar, add eggs, and syrup and beat well. Add pecans and bake in your favorite pie crust.

Molasses Pie

3 egg beaten separately
1 cup brown sugar
2 tablespoons butter

1½ cups molasses beaten into egg yolks and sugar, add egg whites, pinch of salt and spices if wished. Cook in pie crust.

MRS. C. C. FERRELL.

Strawberry Pie

1 pie shell
1 quart berries
1 cup sugar
2 tablespoons flour

Make pastry for 1 pie shell and cook. Pick out half quart berries (nicest and best). Put remaining half on stove, add 1 cup sugar, 2 tablespoons flour, or 1 tablespoon corn starch. Cook until thickened. Pour into pie crust and dot whole berries in crust. Top with whipped cream.

MISS BESSIE ROUSE.

Cranberry Cream-Cheese Tarts

2 cups cranberry sauce or jelly
¼ cup confectioner's sugar
1 cup whipping cream
3 oz. pkg. cream cheese
12 marshmallows, diced
¼ cup nut meats chopped (Pecans are best)
Tart shells

Drain sauce or jelly in coarse sieve. Whip cream until stiff and add cream cheese that has been mashed smooth with fork. Fold marshmallows into cream. Mix lightly with nuts, cranberries and pile into cooled tart shells. Garnish with candied green cherry if desired. In making tart shells, add 1 teaspoon sugar to your favorite pastry recipe. A sprinkling of grated orange rind gives an additional tang of flavor. Bake shells on inverted muffin tins or molds.

Jelly Pie

5 eggs
2 cups sugar
2 cups boiling water
1½ tablespoons flour
½ cup butter

Thicken in double boiler, add vanilla and three tablespoons tart jelly. Bake in uncooked pastry and cover with meringue. Makes two pies. This is the best foundation recipe I know.

MRS. HERBERT ELLIS.

Jam Pie

3 eggs
1 cup sugar
1 tablespoon butter
1 cup boiling water
2 tablespoons flour
1 cup jam
1 teaspoon cinnamon
1 teaspoon cloves
1 teaspoon nutmeg

If you like, a little wine.

MRS. HERBERT ELLIS.

Chocolate Pie

Yolk 2 eggs
½ cup sugar
1½ heaping tablespoons flour
2 squares chocolate
½ pt. milk
Butter size of walnut

Melt chocolate and add to heated milk. Mix flour, sugar and beaten egg yolks. Add to milk mixture and cook until thick. Cool and fill baked pie shell; cover with meringue and bake until brown in slow oven.

Chocolate Pie (2 Pies)

2 oz. chocolate (Baker's)
1 cup boiling water
1½ cups sugar
⅓ stick butter

Cook until mixed thoroughly.

½ cup corn starch dissolved in ½ cup milk.

Add to other ingredients and cook until thick. Cool, add 4 beaten egg yolks. Place filling on cooked crust, which has been cooled. Add meringue and brown in slow oven 10 minutes.

Meringue

4 egg whites beaten until stiff. Add 8 tablespoons sugar gradually. Beat until stiff again. Spread on pies and brown as directed.

Expect Compliments!

CHOCOLATE MARBLE LAYER CAKE — very light and tender, with a rich frosting which keeps moist. See recipe on the back of this page.

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CHOCOLATE MARBLE LAYER CAKE

(*See photograph on preceding page*)

3 cups sifted Swans Down Cake Flour
3 teaspoons Calumet Baking Powder*
½ teaspoon salt
¾ cup butter or other shortening
2 cups sugar
¾ cup milk
1 teaspoon vanilla
6 egg whites, stiffly beaten
3 squares Baker's Unsweetened Chocolate, melted
4 tablespoons sugar
¼ cup boiling water
¼ teaspoon soda

Sift flour once, measure, add baking powder and salt, and sift together three times. *Cream* butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with milk, in small amounts, beating well after each. Add vanilla. Fold in egg whites quickly and thoroughly. To melted chocolate, add sugar and boiling water, stirring until blended. Then add soda and stir until thickened. Cool slightly. *Divide* batter in two parts. To one part add chocolate mixture. Put by tablespoons into two greased 9-inch layer pans, alternating light and dark mixtures. Then with knife cut carefully through batter once in a wide zigzag course. Bake in moderate oven (375° F.) 30 to 35 minutes. Spread Hungarian Chocolate Frosting between layers and over cake.

**This recipe has been developed with Calumet Baking Powder. If another baking powder is used, adjust the proportions as recommended by the manufacturers.*

HUNGARIAN CHOCOLATE FROSTING. (Using egg yolks) Combine 3 squares Baker's Unsweetened Chocolate, melted, 1½ cups confectioners' sugar, and 2½ tablespoons hot water; blend. Add 3 egg yolks, one at a time, beating well after each. Add 4 tablespoons butter, a tablespoon at a time, beating thoroughly after each amount.

★ ★ ★ ★ ★

New! CHOCOLATE CHIP COOKIES

1 package Baker's Semi-Sweet Chocolate
½ cup butter or other shortening
½ cup granulated sugar
¼ cup brown sugar, firmly packed
1 egg, well beaten
1 cup sifted flour
½ teaspoon salt
½ teaspoon soda
½ cup chopped nut meats
1 teaspoon vanilla

Cut each small square of chocolate in 4 to 6 pieces. Cream butter, add sugars gradually, and cream together until light and fluffy. Add egg and mix thoroughly. Sift flour once, measure, add salt and soda, and sift again. Add flour in two parts and mix well. Add cut chocolate, nuts, and vanilla, and mix thoroughly. Drop from teaspoon on greased baking sheet 2 inches apart. Bake in moderate oven (375° F.) 10 to 12 minutes. Makes about 50 cookies.

(*All measurements are level.*)

★ ★ ★ ★ ★

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Chocolate Pie

1 cup sugar
1 heaping tablespoon flour
2 heaping tablespoons cocoa
1 cup milk
2 eggs

Mix flour, sugar and cocoa. Add beaten egg yolks. Mix with scalded milk and cook until thick. Cool and fill baked pie shell. Cover with meringue and cook until brown in slow oven.

Chocolate Pie

3 eggs
½ cup sugar
1 square chocolate (Baker's)
1 tablespoon cornstarch
1 teaspoon vanilla
1 pt. milk

Line pie tin with good pastry and bake. While crust is cooking mix well ingredients (saving out 3 egg whites for meringue) and cook in double boiler. After custard cooks fill crust and cover with stiffly beaten egg whites. Brown the meringue in oven and serve cold. This makes one pie.

MRS. F. D. SWINDELL.

Butterscotch Pie

1 cup brown sugar
1½ cups milk
2 egg yolks
¼ cup butter
Large tablespoon flour

Cook in double boiler until thick; place in baked pie shell and cover with meringue.

Butterscotch Tarts

1 cup brown sugar
2 cups milk
2 tablespoons butter
3 tablespoons flour
1 teaspoon vanilla
3 eggs

Mix and bake in uncooked shells.

Brown Sugar Pie

3 eggs
2 cups brown sugar
1 stick butter
Vanilla to flavor

Beat sugar and eggs together well. Melt butter and add. Bake in raw pastry shell. Secret of this pie is not to beat too much.

MRS. JACK LOVELACE.

Butter Scotch Pie

4 eggs
2½ cups brown sugar
2 cups milk
2 tablespoons white sugar
4 tablespoons cornstarch
or (8 tablespoons flour)
2 tablespoons butter

Separate eggs. Mix yolks, brown sugar, milk, cornstarch and butter. Cook until thick. Spread on two pie crusts. Beat egg whites with white sugar, spread over top and brown.

ELLA H. THOMAS.

Cocoanut Custard

6 eggs
2 cups sugar
1 pt. milk
1 cocoanut

Beat eggs well, add to this sugar and beat constantly. Scald milk and pour over eggs and sugar. Add grated cocoanut and flavor with orange. Bake on the pastry. Makes two pies.

MRS. GEORGE HACKNEY.

Chess Pie

5 eggs
1 cup sugar
¾ cup butter
3 tablespoons milk

Cream butter and sugar, beat in egg yolks. Add milk and two stiffly beaten egg whites. Flavor with vanilla or grated lemon peel. Line pans with pastry, pour in mixture and bake. Cover with meringue made of three stiffly beaten egg whites. Makes 2 pies.

ELLA H. THOMAS.

Sweet Potato Custard

2 cups potatoes (boiled)
5 eggs
¼ lb. butter
3 cups sugar (or to taste)
1 pt. sweet milk

Mash potatoes and melt butter in them while hot. Beat in yolk, then sugar to taste—add milk and flavor with nutmeg and lemon. Bake in pastry using egg whites for meringue. This amount makes two pies.

ELLA H. THOMAS.

Banana Pie

Make a thick custard flavored with vanilla; put in baked shell, cut bananas over top, cover with meringue and brown.

MRS. JNO. R. RAINES.

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BEVERAGES

Russian Tea

Boil 2 cups water, 1 teaspoon ginger. Add 1½ cups sugar. Make tea by using 8 teacups water and 2 teaspoons tea. Add juice of 2 lemons, 2 oranges and a few whole cloves. Mix tea and fruit juices with syrup. Strain if desired.

Russian Tea—No. 2

Boil two cups water with ¼ teaspoon ginger a few minutes. Add 1½ cups sugar, boil again. In another pan boil eight cups water, add two teaspoons tea, let steep as for tea and strain. While hot, add two mixtures, add 1 teaspoon whole cloves, juice of 2 lemons, and 2 oranges. Take out cloves when cold. Can be reheated or served cold.

Mrs. Ed Nadal.

Hot Spiced Tea

1 teaspoon whole cloves
1-inch stick cinnamon
3 qts. water
2½ tablespoons black tea
Juice of 3 oranges
Juice of 1½ lemons
1 cup sugar

Tie spices loosely in bag and bring to boiling in water. Add tea and allow to steep 5 minutes; strain. Heat fruit juices and sugar; add to tea. Serves 25.

Better Homes and Gardens Cook Book.

Lunnon Smoke

Fill ice-tea glass ⅓ full of bulk vanilla cream. Add enough ginger ale to soften and then finish filling glass with ginger ale and stir. Serve at once.

Grape Wine

3½ lbs. white sugar
1 gal. grape juice

Put juice and sugar in keg, cover with muslin cloth (weight down). Let stand until fermenting ceases. Strain and bottle. Keeps indefinitely.

Punch for 100 People

3 dozen lemons
1 dozen oranges
1 can red cherries
2 cans grated pineapple
1 can white cherries
1 cup tea leaves
2 gals. boiling water
8 lbs. sugar
3 qts. gingerale
1 pt. Maraschino cherries

Mrs. Geo. W. Connor.

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Orange Mint Julep

Boil two cups granulated sugar with two and one-half cups of water for five minutes. Add sixteen sprigs of mint, chopped, three-fourths cup of orange juice, 1 cup lemon juice, and 4 tablespoons grated orange rind. Chill one hour, strain and store in refrigerator. To serve, fill glasses with ice, add 5 to 6 tablespoons of fruit syrup to each and fill with sparkling water.

GRACE B. DEW.

Fruit Punch

1½ pk. oranges
2 dozen lemons
1 large can grapefruit juice
1 large can pineapple juice
1 large bottle green or red cherries

Just before serving, add 2 or 3 qts. ginger ale and sugar to taste.

MRS. V. F. MOSS, JR.

Fruit Punch

3 quarts pineapple juice
Juice of 8 lemons
Juice of 8 oranges
Juice of 3 limes
2 cups sugar
Cup mint leaves
4 quarts ginger ale
2 quarts plain soda water
Pint fresh strawberries quartered

Combine fruit juices, sugar, and mint leaves; chill 2 hours. If fresh pineapple juice is used increase sugar. Add ginger ale, soda water and strawberries; pour over large cake ice in punch bowl. Serves 35.

Frozen Tea

Prepare 3 qts, of tea as for ordinary ice tea. Sweeten more than for ice tea as some of the sugar freezes out. Combine this with the juice of 6 lemons and other fruit juices if desired and freeze. Serve in ice tea glasses with a slice of orange and a sprig of mint.

MRS. HERBERT ELLIS.

Bunch Grape Wine

1 bushel grapes stemmed and washed. Mash well and add 1 quart hot water to each peck of grapes. Let stand 3 or 4 days, strain and add 4 lbs. sugar to each gallon of juice. Put in gallon jugs and let stand to work off 21 days. Put in bottles and seal.

MRS. C. C. FERRELL.

CANDIES

Cream Peppermints

2 cups sugar
⅛ lb. butter
5 drops Oil of Peppermint
Vegetable coloring
½ cup water

Put water, sugar and butter on to cook, bring to boiling point, reduce heat slightly and boil until it forms a hard lump when dropped in ice water. Do not stir at all during entire process. Pour on marble slab; add oil of peppermint and vegetable coloring; butter fingers and begin to pull almost before the candy has had time to cool at all, using the tips of the thumbs and two fingers. Pull until a slight crust begins to form on the outside of the candy (practice will determine the length of time required). Twist into a rope and cut with scissors into small pieces. Allow to cool thoroughly on the slab. Pack in air tight tin box for day or two until they cream. A marble slab is absolutely necessary. A candy thermometer is very desirable, cooking the candy to 264 degrees in this altitude.

Ora Raper Bullock.

French Dainties

4 level tablespoons Knox Gelatine
1 cup cold water
4 cups granulated sugar
1½ cups boiling water

Soak gelatine in the cold water ten minutes. Place sugar and boiling water on fire and when sugar is dissolved add the soaked gelatine and boil slowly fifteen minutes. Remove from fire and divide into two equal parts. To the one part add one-half teaspoonful of the lemon flavoring found in separate envelope and two teaspoonsful lemon extract. To the other part add one-quarter teaspoonful lemon flavoring and one teaspoonful extract of cinnamon, cloves or whatever flavor preferred. If peppermint is desired use one-half teaspoonful only. Any coloring desired may be added. Pour into bread tins, which have been dipped in cold water, to the depth of three-fourths inch, and let stand over night. Turn out, cut in squares and roll in powdered or fine granulated sugar.

Cocoanut Candy

½ cup cream
1 cup dry shredded cocoanut
½ cup walnuts
1 lump butter

Cook sugar and cream with butter 9 minutes. Take off. While stirring add cocoanut and nuts. Beat until creamy then pour in buttered dish. Cut in squares.

Chocolate Fudge

1 cup brown sugar
1 cup white sugar
¾ cup milk
1 teaspoon vanilla
2 tablespoons light corn syrup
2 squares or 2 oz. unsweetened chocolate
3 tablespoons butter

Place sugar, syrup and milk in sauce pan, chop chocolate and add. Cook slowly, stirring constantly, until mixture boils. Continue cooking, stirring occasionally, until mixture reaches soft ball stage. Remove from heat, add butter without stirring. Cool to lukewarm. Add vanilla, and ⅓ cup chopped dates and ½ cup chopped walnuts if desired. Beat and pour into greased pan and let cool.

ALICE BARNES HARRISS.

Chocolate Fudge

2 cups white sugar
1 tablespoon Karo
½ cup cream
3 blocks chocolate
1 cup nuts
Lump butter
Pinch of soda

Melt butter and chocolate and Karo, add cream and sugar, soda and nuts. Cook until it forms soft ball in water. Take off and add more butter. Let cool before beating.

Caramel Candy

2 cups brown sugar
½ cup cream
1 tablespoon Karo
1 cup nuts
Pinch soda
⅔ stick butter

Melt butter with Karo, add sugar, cream, soda and nuts. Cook until forms soft ball in cold water. Take off, cool, add more butter, let cool before beating.

MRS. JULIAN LANE.

Caramel Candy

2 cups sugar
¾ cup corn syrup
½ cup butter
2 cups light cream or canned milk
1 teaspoon vanilla
1 cup nut meats chopped

Place sugar, corn syrup, butter and ½ cream in saucepan, and stirring constantly bring to a boil. Add remaining cream gradually so that boiling does not stop, cooking over low heat, stirring frequently to 248° F. or until syrup separates into threads which are hard but not brittle when tested in cold water. Remove from heat, add nuts and vanilla and turn into well buttered pan 8 x 8 x 2 inches. When cold cut in small squares and wrap in waxed paper. Makes about 75 pieces.

MRS. JAMES CRUTE.

Candied Fruit Peel

Peeling from 4 oranges or 2 grape fruit
2 cups sugar
2 cups fruit juice

Cut peel into thin strips with scissors. Soak over night in cold water. Remove soft part. Put peel in boiler, cover with cold water and bring to a good boil. Drain off water and repeat 4 times. Drain and add sugar and fruit juice. Bring to a boil and boil slowly until all but 1 tablespoon of syrup has boiled away. Lift strips out on waxed paper, covered with granulated sugar and roll until each piece is well coated with sugar.

GRACE B. DEW.

Peanut Candy

1 cup ground peanuts
2 cups light brown sugar
Enough milk to moisten sugar
Pinch salt
Butter size of egg

Moisten sugar with milk; add salt, and cook until forms soft ball in water. Remove from fire; add nuts and butter. Beat till creamy.

Mints

Little over ½ stick butter
1 cup water
2 cups sugar
6 drops oil of mint

Put butter and water on and let boil, add sugar. Cook until few drops tried in cold water will ring the cup. Take off. Pour on buttered marble slab. As soon as slightly cool, pull with drops of mint until ready to be cut with scissors. Drop on board or surface to be left to dry. When dry can be stored in tins.

LULA H. RUFFIN.

Molasses Butterscotch Candy

1 cup molasses
2 cups white sugar
1 stick butter
8 tablespoons cold water

Mix all and cook till spins a thread. Pour on marble slab and pull as long as you can. Stretch and cut in small pieces. Do not use butter substitute.

MRS. W. M. WELLS.

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ICE CREAMS -- SHERBETS

Grape Juice Sherbet

½ envelope Knox gelatine
½ cup cold water
4 lemons (juice)
1½ cups boiling water
1 pint grape juice
⅓ cup orange juice

Soak gelatine in cold water 5 minutes. Make a syrup by boiling sugar and hot water 10 minutes. Add soaked gelatine. Cool slightly, add fruit juices and freeze.

Ella H. Thomas.

Vanilla Ice Cream

2 cups scalded milk
1 tablespoon flour
1 cup sugar
2 tablespoons vanilla
1 egg
⅛ teaspoon salt
1 quart cream

Mix flour, sugar and salt, add egg, slightly beaten and melt gradually; cook in double boiler 20 minutes, stirring constantly at first. When cool, add cream and flavoring; strain and freeze.

Chocolate Sauce—No. 1

1 tablespoon flour
2 tablespoons cocoa
1 cup sugar
½ cup water
Piece of butter
Vanilla to taste

Mix dry ingredients and add to water. Cook slowly stirring constantly to keep from becoming lumpy. Serve hot over ice cream.

Mrs. Stanley Boykin.

Chocolate Sauce—No. 2

4 squares chocolate (Baker's)
1½ cups sugar
1 cup milk

Melt chocolate, add milk. Stir sugar in slowly. Cook, stirring all the time till thick. Serve on ice cream.

Butterscotch Sauce

1½ cups brown sugar
⅔ cup corn syrup
4 tablespoons butter
⅜ cup heavy cream
⅜ cup milk

Put sugar, syrup, butter in saucepan, bring to boiling point and boil to 230° F. or until a soft ball is formed when tried in water. Add cream and milk.

White Sauce

½ cup sugar
¼ cup water
8 marshmallows
1 egg (beaten stiff)

Combine ingredients, cook and serve over ice cream.

EVA H. THOMAS.

Peach Ice Cream

1 cup peaches
⅓ cup milk
¾ cup sugar
2 eggs
2 tablespoons sugar
Pinch salt
1 cup whipping cream
½ teaspoon almond extract

Crush peaches through potato ricer and add milk, sugar, salt and egg yolks in large bowl. Whip the egg whites until light but not dry before sprinkling in the extra two tablespoons of sugar. With same beater blend the sugar, milk, peaches and egg yolks. Fold in whipped egg whites. Whip cream in small bowl and fold into peach mixture, adding the flavoring. Freeze with temperature regulation turned to coldest until cream is half frozen. Stir once and when frozen turn regulator to about 3. Serves 6-8.

Pineapple-Orange Sherbet

1 cup grated pineapple
Juice of 2 oranges
Juice of 1 lemon
3 cups milk
1 cup cream
¾ cup sugar

Combine the pineapple, fruit juices and sugar and let stand for an hour, then add milk and cream and freeze.

Strawberry Ice Cream

1 pint cream, whip until stiff
1 can Carnation milk, large size
1 quart strawberries, crushed

Mix ingredients and sweeten to taste. Freeze.

Apricot Ice Cream

30 marshmallows
2 tablespoons water
2 cups apricot pulp (use 1 25c can peeled apricots and syrup)
1 cup cream, whipped
Almond flavoring or lemon juice

Heat marshmallows in water to dissolve. Add fruit pulp which has been mashed with fork. Mix with heavy syrup and flavoring. Chill. Remove from tray, beat, and add beaten cream. Return to freezing compartment.

MRS. CHAS. MCLEAN.

Vanilla Ice Cream

Custard for Ice Cream

4 to 6 eggs
1 quart milk
1 cup sugar
Vanilla to taste

Scald milk and pour over eggs beaten with sugar. If 6 eggs are used, no flour is needed but if 4 eggs used, add 1 tablespoon flour to sugar. Put in double boiler and cook custard until somewhat thickened. Flavor with vanilla when cool. Better when left on ice 24 hours.

Add 1 pint cream whipped to cold custard and freeze in ice cream freezer.

Apricot Coufe

1 can apricots
¼ cup orange juice
¼ cup lemon
2 cups milk
Grated rind of 1 orange
1 cup sugar
1 teaspoon vanilla
¼ teaspoon salt

Drain apricots and press through sieve—add this pulp to syrup from can, mix well with the grated rind. Let stand 20 minutes, strain. Add fruit juices and sugar—let stand until sugar is dissolved—add salt and vanilla—freeze to a mush, stir in milk and freeze a few minutes longer. Pack and let stand 2 hours. Serve in glasses and top with whipped cream and candied cherries.

MRS. GEORGE STRONACH.

Orange Ice

1 lb. sugar (or less to taste)
1 pint boiling water
1 quart orange juice
3 lemons (juice)

Dissolve sugar in boiling water. Cool and add strained orange and lemon juice. Freeze. Serve with whipped cream.

MRS. N. M. SCHAUM.

Manhattan Pudding

6 oranges
1 pint Maraschino cherries
1 pint cream
2 cups sugar
¼ lb. almonds

Squeeze juice from oranges and add 1 cup of sugar. Add cherry juice, mix and pour in half gallon freezer. Whip cream thick, add the other cup of sugar, a bit of sherry, nuts and cherries (cut). Drop cream by spoonful into freezer on orange juice taking care not to let the two mix. Pack with salt and ice and let stand 4 or 5 hours. When ready to serve turn out on platter and slice.

MRS. U. H. COZART.

Orange Ice Cream

1 pint cream
1 pint milk
6 oranges
2 lemons
4 egg whites
2 cups sugar

Beat egg whites stiff, add sugar and then fruit juices. Whip cream and add milk and cream last. Freeze.

MRS. W. J. WILLIAMS.

Vanilla Ice Cream With Walnut Sauce

Recipe for Sauce

2 egg whites
2 tablespoons water
1½ cups brown sugar
Pinch of salt
½ teaspoon vanilla
½ teaspoon whipping cream
1 cup chopped nuts

Put egg whites, water and sugar in double boiler, mix well, and put over rapidly boiling water, and continue beating until it thickens. Remove from fire; when slightly cooled, add chopped nuts and beat in cream. Pour over each serving of cream.

Chocolate Sauce for Sundae

1 square chocolate, melted
1 tablespoon butter
⅓ cup boiling water
1 cup sugar
2 tablespoons corn syrup

Mix melted chocolate with butter. Add water, sugar, and syrup. Let boil for about two minutes, remove from fire and add one-half teaspoon vanilla and pinch of salt. Serve over a nut ice cream.

Chocolate Cream

1 large can evaporated milk
Sugar and vanilla to taste
1 small can chocolate syrup

Put milk in pan in freezing unit. When slightly frozen, remove and whip. Add chocolate syrup, vanilla and sugar and mix well. Return to freezing unit. When partly frozen, beat well till smooth and not icy. No more whipping is necessary before serving.

MRS. GEO. WARREN.

Orange Cream Sherbet

2 cups boiling water
1½ cups sugar
Grated rind of 2 oranges
1 cup lemon juice
1½ cups orange juice
1 pint heavy cream
½ cup sugar
2 eggs

Dissolve sugar in boiling water, add orange rind, lemon juice, and orange juice. Freeze to mush. Beat cream until stiff and add sugar and salt. Beat egg yolks until thick and lemon colored and whites until stiff, and add to cream. Turn into frozen mixture and continue the freezing.

MRS. W. T. LAMM, JR.

Lemon Sherbet

2 cups sugar
¾ cup lemon juice
1 quart sweet milk
Pinch salt
Grated rind of 1 lemon

Pour lemon juice over sugar and let stand over night. Add grated rind, stir in milk and freeze. Best frozen in crank freezer but good when made in electric refrigerator.

MRS. HENRY MOSS.

Peppermint Ice Cream

Dissolve one package (five cents) of peppermint sticks in 1 pint of milk. Add ½ pint whipped cream and freeze. Stir occasionally.

MRS. CHAS. MCLEAN.

Grape Ice Cream

1 pint cream
1 glass juice
30 marshmallows

Melt marshmallows in juice. Cool. Whip cream and mix. Chill.

Caramel Ice Cream

1½ quarts milk
2 cups sugar
1 teaspoon vanilla
7 eggs
1½ pints cream

Stir sugar constantly in a shallow pan until it comes to a syrup, using a very low flame. Have milk at boiling point in double boiler, and add slowly to syrup. Pour in double boiler and add well beaten eggs. Let cook until it thickens. Strain. It is better to cook this custard the day before and keep in refrigerator. Then add vanilla, cream whipped nearly stiff. Freeze.

MRS. H. B. RUFFIN.

Combination Sherbet

2 lemons
2 oranges
2 bananas
2 cups water
2 cups sugar
2 egg whites

Mix all ingredients except egg whites. Freeze. When half frozen, add stiffly beaten egg whites.

MRS. CECIL HUTCHERSON.

COOKIES

Nut Cookies

1½ sticks butter
2 cups plain flour
4 tablespoons sugar
4 tablespoons XXXX sugar
2 tablespoons cold water
1 cup pecans

Mix sugar, butter, flour. Add water, vanilla and nuts. Roll in small balls and bake on greased cooky sheet.

Orange Cookies

1 cup butter
2 cups sugar
3 eggs
3 cups flour
1 teaspoon vanilla
1 teaspoon orange extract
3 tablespoons orange peel
½ cup blanched chopped almonds

Cream butter and sugar, add eggs and flour and rest of ingredients. Store in waxed paper on ice over night. Slice and bake.

Lula H. Ruffin.

Pecan Puffs

1 stick butter
1 cup flour
2 tablespoons sugar
1 cup crushed nuts
1 teaspoon vanilla

Cream butter and sugar. Add flour, vanilla and nuts. Roll in small balls and cook in slow oven. When done, roll in powdered sugar. (Makes about 35-40.)

Mrs. R. L. Brinkley.

Pound Cake Wafers

½ lb. butter
½ lb. sugar
¼ teaspoon nutmeg
½ lb. flour
2 eggs

Cream butter and sugar well. Sift together nutmeg and flour and add. Work in egg, making dough. Place on greased baking sheet allowing 1 teaspoonful for large wafer or ½ teaspoonful for small wafer. Pat in shape with floured teaspoon so wafers will spread more evenly in baking. Remove from pans as soon as done. They look like balls when put in pan. Don't flatten. They flatten by oven heat. Makes 6 dozen small wafers.

Mrs. J. C. Eagles.

Peanut Butter Cookies

1¾ cup shortening (not butter)
½ cup white sugar
½ cup brown sugar
1 egg
½ cup peanut butter
1 cup flour
1 teaspoon soda
½ cup chopped salted peanuts

Cream shortening and add sugar. Add egg and beat. Then add peanut butter. Mix and add flour sifted with soda, and last the salted peanuts. Form into balls size of walnut and flatten with dinner fork. Bake in moderate oven.

Tennessee Marbles

1 stick butter
1½ tablespoons sugar
1¾ cups flour (Swans Down)
1 teaspoon vanilla
Nuts, apple jelly and powdered sugar

Cream butter, add sugar, then flour and vanilla and work well. Pinch off dough size of large marble; roll in hands until round. Make depression in center and fill with nut meat. Bake in moderate oven until light brown. Add bit of apple jelly on top of nut meat and sprinkle with powdered sugar. Makes 50 small cookies.

Chocolate Nut Roll

1 package Royal chocolate pudding
¾ cup condensed milk
⅛ teaspoon salt
¼ teaspoon vanilla
1 cup nuts, chopped

Mix Royal Chocolate Pudding with condensed milk and salt. Cook 20 minutes in double boiler, stirring occasionally, or until thick. Remove from fire; add vanilla and nuts. Mix well and let stand until cool and stiff. Take out of pan onto waxed paper and knead lightly with hands greased with butter. Form into roll 1⅓ inches in diameter. Cover with waxed paper and place in refrigerator for several hours to harden. Cut in slices ¼ inch thick. Makes 38 slices.

MRS. R. P. DEW.

Almond Crests

1 stick butter
⅓ cup sugar
⅔ cup shaved almonds
¼ teaspoon salt
1⅔ cups flour
1 teaspoon cinnamon
1 cup XXXX sugar

Cream shortening and sugar, add almonds and salt. Work in flour. Roll on floured board and make into rolls about size of pencil. Chill dough thoroughly and cut in 2½ inch lengths. Shape like crescents and bake on slightly greased cooky sheet.

MRS. GEO. MITCHELL.

Russian Rocks

1½ cups brown sugar
3 eggs
1 cup butter
1 teaspoon soda (scant)
½ teaspoon salt
½ teaspoon nutmeg
2½ cups flour
1 cup nuts
1 cup raisins
1 teaspoon cloves (McCormick's)
1 teaspoon cinnamon
½ teaspoon vanilla

Cream butter and sugar; add beaten eggs. Then dry ingredients sifted together. Add nuts and raisins; drop by teaspoons on greased cooky sheets and bake.

Ice Box Cookies

¼ lb. butter
1 cup brown sugar
1 egg
2 cups flour
1 cup black walnuts
1 teaspoon vanilla

Mix in usual manner; form into rolls; wrap in waxed paper and place in refrigerator for several hours (overnight is best). Slice thin and bake on greased cooky sheet.

Butterscotch Cookies

2 cups brown sugar
½ cup shortening
2 eggs (well beaten)
3 cups flour
1 cup cocoanut
½ teaspoon soda
1 teaspoon salt
1 teaspoon vanilla
1 teaspoon cream of tartar

Cream shortening and sugar. Add eggs and flavoring. Mix well. Sift flour, salt, soda and cream of tartar together. Add to first mixture. Then add cocoanut and mix well. Form into rolls 2 inches in diameter. Wrap in waxed paper and chill overnight. Cut in thin slices, place on slightly oiled baking sheet and bake 10 minutes at 420° F. Makes 100 cookies.

MRS. ROY CHAMPION.

Drop Date Cookies

1 cup Crisco
3 cups flour
1 teaspoon cloves
2 teaspoons baking powder
½ cup chopped nuts
½ cup brown sugar
3 eggs
1 teaspoon cinnamon (McCormick's)
½ teaspoon soda
1 package dates

Drop by teaspoonfuls on cookie sheet, and bake at 400° for ten minutes. Makes sixty cookies.

MRS. TOM PETTUS.

Pecan Lace Cookies

Sift before measuring ¾ cup cake flour. Resift with 1 teaspoon baking powder, add few grains salt. Work with fork two tablespoons butter into two cups light brown sugar. Mix in one well-beaten egg, add flour mixture alternately with ¼ cup Pet Milk, and 1 teaspoon vanilla. Fold in two cups broken pecans. Drop by half teaspoons on greased cooky sheet. Bake ten minutes at 275° until golden brown. Makes about seven dozen.

Brown Sugar Cookies

½ cup butter
2 cups brown sugar
2 eggs
2 tablespoons milk
1 teaspoon soda
2 teaspoons baking powder
3 cups flour
1 teaspoon cinnamon (McCormick's)
1 teaspoon nutmeg
1 cup chopped nuts
1 cup raisins

Cream butter and sugar. Add beaten eggs, flour and milk alternated, and other ingredients. Place about ½ teaspoonful of mixture on greased cooky sheet and bake in moderate oven.

ALICE BARNES HARRISS.

Fudge Cakes

½ cup shortening
1 cup sugar
2 eggs
1 teaspoon salt
½ cup flour
1 cup nuts
2 squares unsweetened chocolate
1 teaspoon vanilla

Cream shortening and sugar together, add beaten eggs, salt, and flour. Then add nuts, melted chocolate, and vanilla and mix well. Spread evenly in greased shallow pan, having mixture ¼ inches deep. Bake in oven 350 degrees. Twenty to twenty-five minutes. While hot cut in squares.

MRS. R. B. CHEATHAM.

Nut and Fruit Kisses

3 egg whites
½ lb. powdered sugar
½ lb. nuts, cut small
1 cup raisins or dates
1 can shredded cocoanut (dry)

Beat egg whites stiff and set over hot water, then add sugar little at time, beating until stiff. Add other ingredients. Bake on buttered tin in moderate oven until light brown.

MRS. N. M. SCHAUM.

Unbaked Fudge Squares

2 squares chocolate (Baker's)
2 cups vanilla wafers, crushed
1⅓ cups condensed milk
1 cup pecans

Melt chocolate in double boiler, add milk, stir until thick. Add crumbs and pecans. Spread mixture into buttered pans. Chill 6 to 8 hours. Cut in squares. Makes 1 dozen.

Date Sticks

1 cup nuts
1 cup sugar
2 eggs
Pinch salt
½ teaspoon Royal baking powder
1 cup dates
1 cup flour
2 tablespoons water

Bake 15 to 20 minutes. While still hot, cut in strips and roll in powdered sugar.

MRS. STANLEY BOYKIN.

Pecan Sticks

4 eggs
3 cups flour
2 cups sugar
¼ lb. pecans
1 teaspoon Royal baking powder
½ cup butter
½ cup water

Separate eggs—beat yolks thoroughly, add sugar, butter and nuts and stiffly beaten egg whites. Sift together several times baking powder and sugar and add to mixture. Flavor with vanilla. Bake in finger pans. While hot dust with pulverized sugar.

MRS. J. L. LAWSHE.

Nut Bars

4 eggs
2 cups brown sugar
1 cup pecan meats
2 teaspoons vanilla
1½ cups flour
1½ teaspoons Royal baking powder

Separate eggs, beat yolks and sugar together. Beat whites stiff and mix with yolks. Put in double boiler and cook until thick. Set aside until cool and then mix in nuts and baking powder, flour and vanilla. Bake in moderate oven twenty-five minutes. Cut in strips when cool and roll in powdered sugar.

Almond Cookie

1⅔ cups flour (Swans Down)
½ cup sugar
1 tablespoon cinnamon
½ tablespoon cardamon
½ teaspoon baking powder
1 egg
1 cup shortening
½ cup toasted almonds

To flour add sugar and spices, beaten eggs, softened butter. Add almonds. Chill dough till firm. Shape into balls size of hickory nut; flatten out and brush tops with yolk of egg and tablespoon of water mixed together. Cook in moderate oven.

Meringue Kisses

4 egg whites
1 cup granulated sugar
1 teaspoon vanilla
Pinch of salt

Beat egg whites very stiff and dry, add pinch of salt and sugar one teaspoon at the time, beating hard. When all is used add vanilla. This meringue should be stiff enough to hold shape. Put ungreased brown paper on baking sheet, drop meringue on paper allowing heaping teaspoon to each. Put meringues 2 inches apart and do not attempt to smooth. Cook in slightly warm oven for about 50 or 60 minutes. These cakes do not cook, but dry and should not be allowed to brown. To test pick up cake and see if it is crisp and firm. This quantity makes 16 large meringues. To vary, add pecans or chopped dates before dropping on paper to cook.

ELLA H. THOMAS.

Spice Sticks

3 eggs
1 cup sugar
½ cup butter
2 teaspoons cinnamon (McCormick's)
½ teaspoon nutmeg
⅓ cup coffee
1½ cups flour
2 teaspoons baking powder
¼ teaspoon cloves

Cream butter and sugar; add eggs one at a time, then coffee and dry ingredients alternately. Bake in bread stick pans and roll in powdered sugar.

MRS. HARVEY MCNAIR.

Date Strips

3 eggs
1 cup granulated sugar
1 cup flour
2 teaspoons vanilla
1 cup nut meats
30 dates (cut in small pieces)
¼ teaspoon salt

Separate eggs. Into the beaten yolks add sugar, nuts, dates and vanilla. Beat whites very stiff. Add alternately with flour. Spread ½ inch thick in shallow pan. Bake slowly 20 minutes. Cut in strips and roll in powdered sugar while hot.

MRS. VERNON MOSS.

Toll House Cookies

1 cup butter
¾ cup brown sugar
¾ cup granulated sugar
2 eggs
1 cup chopped nuts
1 teaspoon vanilla
1 teaspoon soda
1 teaspoon hot water
2¼ cups flour
1 teaspoon salt
2 economy size bars (7 oz. each) Nestle's semi-sweet chocolate
or
2 pkgs. ready to use Nestle's semi-sweet chocolate morsels

Cream butter, add sugar, then eggs beaten whole. Dissolve soda in hot water and mix alternately with flour and salt sifted together. Lastly add nuts and chocolate which has been cut in small pieces, about the size of a pea, or the chocolate morsels which come ready to use. Flavor with vanilla and drop by half teaspoons on greased cooky sheet 10 to 12 minutes at 375° F. Makes 100 or more cookies. Slightly more water may be used if dough seems too stiff.

Corn Flakes Cookies

1 cup chopped pecans
2 cups corn flakes
2 egg whites
1 cup powdered sugar
1 teaspoon vanilla
Pinch salt

Beat egg whites stiff. Gradually sift in sugar. Then add vanilla, cornflakes, nuts and salt. Drop on baking sheet greased with butter. Heat oven as hot as possible. Cut off heat, put cookies on top rack and leave in oven 15 or 20 minutes.

Ice Box Cookies

1½ tablespoons cinnamon
1 lb. butter
1 teaspoon baking powder
½ cup white sugar
1 cup brown sugar
3 eggs
5 cups flour (Swans Down)
1 lb. shelled pecans (chopped)

Sift together flour, baking powder, and cinnamon. Cream butter and sugar well, beat in eggs, then add nuts, flour, etc. Set batter in refrigerator to harden. Then make into rolls (5) about 1½ inches thick and wrap each in waxed paper. Put back in refrigerator until perfectly hard. Slice and cook. Will keep several days in refrigerator before cooking. This quantity makes about 200 cookies.

MRS. KENNON BORDEN.

Doughnuts—No. 1

1 cake yeast
6 tablespoons sugar
1 tablespoon lard
1 teaspoon salt
2 cups warm water or milk

Mix together in bowl adding enough plain flour to make a soft dough. Let rise 4 or 5 hours (or make up after supper in winter and make out early next morning). Pour out on board and work in enough flour to make dough so you can handle. Roll out not too thin and cut with doughnut cutter. Place on buttered pan in warm place and let rise 2 hours. Drop in deep fat until brown. Remove from pan, sprinkle with powdered sugar and cinnamon while hot.

MRS. W. D. ADAMS.

Doughnuts—No. 2

1½ cups sugar
2½ tablespoons melted butter (or substitute)
3 eggs
1 cup sour milk
Swans Down Cake Flour to Roll
¾ teaspoon soda
1 teaspoon Royal baking powder
¾ teaspoon grated nutmeg
1 teaspoon salt

Beat eggs, add sugar and melted shortening. Sift three cups flour with dry ingredients; add alternately with milk; add more flour to roll. Roll 1-3 dough at one time. Cut and fry in deep fat until brown. Note: Do not get dough too stiff.

"CAKE SECRETS."

Canadian Tea Cakes

¼ cup butter
1 cup flour (full)

Cream butter, add flour, blend well and press down on bottom of pan 5½ by 10 inches. Bake in slow oven 15 or 20 minutes. While it is baking, beat 2 eggs well, add

1¼ cups brown sugar
2 tablespoons flour
½ teaspoon baking powder
½ teaspoon salt
1¼ cups cocoanut, or 1 can moist yellow label cocoanut
½ cup nuts
1 teaspoon vanilla

Take pastry out of oven and pour filling over it, and return it to oven and cook about 15 minutes, or until done (a golden brown). When it is cool, cut in blocks.

Icing

2 tablespoons butter
½ box sugar

Cream butter, add sifted sugar, cream, then add a little vanilla.

MRS. FRANK H. LEE.

"Blind" taste-tests show it's the best Devil's Food yet!

It's made with Swans Down, by the new, "popular poll" recipe on the new Swans Down package

Not only is this Devil's Food better than you can possibly make with ordinary flour, but it's been taste-tested against Devil's Food made with other cake flours, and other recipes — and this cake topped them all!

Judged for texture, flavor and general deliciousness, Swans Down Devil's Food won out in a series of "blind" tests.

And no wonder! For Swans Down is a very special flour. It's made from special wheat—soft winter wheat. It's specially and skillfully milled and sifted so that only the finest first part of the milling goes into Swans Down. Its gluten is special gluten — delicately responsive to the rising action of egg whites and to gentle cake leavenings.

Try this Swans Down Devil's Food for yourself. Take the bows for the most wonderfully even textured, delicately moist, fluffy yet rich Devil's Food you've ever made.

So get Swans Down from your grocer today and surprise your family with the best Devil's Food yet. The recipe is on the package.

ALMOND DEVIL'S FOOD CAKE

Bake Devil's Food Cake (recipe on Swans Down Cake Flour package) in two greased 9-inch layer pans in moderate oven (350° F.) 25 to 30 min. Spread with Almond Fudge Frosting. To decorate, melt ½ square Baker's Unsweetened Chocolate and ½ teaspoon butter; cool to thicken. Dip ends of toasted almonds in chocolate; cool on waxed paper; place on cake.

ALMOND FUDGE FROSTING

3 cups sugar
⅛ teaspoon salt
1 cup milk
2 tablespoons butter
½ teaspoon vanilla
½ teaspoon almond extract

Combine sugar, salt, and milk in saucepan. Bring quickly to a boil, stirring only until sugar is dissolved. Boil, without stirring, until a small amount of mixture forms a very soft ball in cold water (234° F.). Remove from fire. Add butter and flavoring. Cool to lukewarm (110° F.). Beat until of right consistency to spread. If necessary, place over hot water to keep soft while spreading. Makes enough for two 9-inch layers.

FROSTED ANGEL FOOD CAKE

Bake Swans Down Angel Food (recipe on Swans Down Cake Flour package). Invert, gently rub off crust, and spread thinly with Orange Icing.

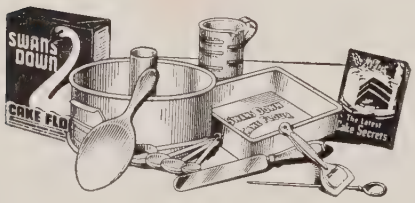
ORANGE ICING

2 cups sifted confectioners' sugar
¾ teaspoon grated orange rind
Dash of salt
3 tablespoons orange juice and pulp
2 teaspoons lemon juice (about)

Add sugar, orange rind, and salt to fruit, mixing well. Then add lemon juice until of consistency to spread thinly on cake.

All measurements are level

BARGAIN! Get this 9-piece de luxe Swans Down Cake Set!



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Please send to address below one Swans Down *de luxe* Cake Set of 9 sturdily built pieces:

Set of standard measuring spoons (aluminum); wooden blending paddle; heavy tin square cake pan (8x8x2 inches); heavy tin patent angel food pan, with movable slides; wire cake tester; standard measuring cup (aluminum); handy batter scraper; steel spatula; and copy of "Cake Secrets," world famous cake-recipe book.

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CAKES

Angel Food Cake

1 cup sifted Swans Down cake flour
1 cup egg whites (8 to 9)
¼ teaspoon salt
1 teaspoon cream of tartar
1¼ cups sifted sugar
¾ teaspoon vanilla
¼ teaspoon almond extract

Sift flour 3 or 4 times. Beat egg whites until frothy; sprinkle salt and cream of tartar over top and continue beating until whites are just stiff enough to form peak but not dry. Gradually fold in sugar, sifting about 2 tablespoonsful at a time over surface, then fold in flavoring, gradually fold in flour, sifting about ¼ cup at a time over surface. Turn into ungreased tube pan and bake in moderately slow oven (325° F.) about 1 hour. Invert pan until cake is cold, or about 1 hour. If egg whites are thick and not watery, 2 tablespoons water may be sprinkled over slightly beaten egg whites when adding salt and cream of tartar, this usually makes a more tender cake.

America's Cook Book.

Devil's Food Cake

1 cupful butter or margarine
2 cupfuls sugar
3 squares chocolate, melted
5 eggs
1 cupful buttermilk
2½ cupfuls flour (Swans Down)
½ teaspoon salt
1 teaspoonful vanilla
1 teaspoonful soda dissolved in 1 tablespoonful boiling water

Cream the shortening and add sugar gradually while creaming. Add melted chocolate and mix well. Add egg yolks and beat mixture thoroughly. Sift flour with salt and add alternately with buttermilk. Stir in the vanilla and dissolved soda. Last fold in the stiffly beaten egg whites. Bake in three 9-inch greased and floured layer tins in a moderate oven of 375° F. for 20 minutes or in a greased and floured loaf pan at a temperature of 350° F. for 1 hour. Frost with All-Round or any other desired icing.

Nut Cake

1 lb. sugar
1 lb. butter
1 lb. flour (Swans Down)
10 eggs
1 lb. white raisins
1½ lbs. citron
1½ lbs. shelled pecans
2 tablespoons nutmeg
½ tumbler brandy

Mix in usual manner. When done pour wine glass of brandy over while hot.

Mary Laughinghouse.

Walker Fruit Cake

12 eggs
1 pound butter
2 pounds dates
1 pound almonds
1 pound flour (Swans Down)
2 pounds figs
4 pounds raisins
1 cup molasses
1 cup jam
2¼ pounds sugar
½ teaspoon cloves
2 teaspoons baking powder
½ teaspoon soda
2 tablespoons cinnamon
1 tablespoon nutmeg
1 pound pecans

MRS. HERBERT ELLIS.

Japanese Fruit Cake

2 cups sugar
1 cup butter
3 cups flour
1 cup sweet milk
4 teaspoons baking powder
1 teaspoon cloves
6 eggs
⅓ of a grated fresh cocoanut
1 cup pecans
1 box seedless raisins
2 teaspoons cinnamon
1 teaspoon nutmeg

Cream butter and sugar, add beaten egg yolks, and then sift together dry ingredients, and add then alternately with the milk. Next add the raisins which have been floured well, the cocoanut and nuts, and lastly the stiffly beaten egg whites should be folded in. Bake in 6 layers, average size or 4 in **very large** square pans. Works well when made into two 3-layer cakes as this makes a nicer sized slice when cut.

Filling

2 cups sugar
4 tablespoons flour
1½ cups boiling water
⅔ fresh cocoanut
2 lemons
2 oranges
Grated rind

Mix sugar and flour. Peel oranges and lemons and remove seeds. Cut into small pieces on to the sugar and flour. Mix together and add the boiling water slowly, stirring constantly. Place over low flame and cook until thick. If mixture gets too thick before you think it has cooked sufficiently, more boiling water may be added. Stir often while cooking. When very thick add grated cocoanut and cook 2 minutes. Remove from fire, cool and spread between layers and on top.

Mince Meat Fruit Cake

½ cup melted sugar
1 cup sugar
Yolks of 2 eggs
1 cup raisins (scalded and dried)
1 lb. mince meat
1 cup nuts
½ cup citron
2 cups flour (Swans Down)
1 tablespoon boiling water
1 teaspoon soda

Mix sugar, butter and egg yolks; beat well. Mix flour with raisins, mince meat, nuts and citron. Mix in soda dissolved in boiling water. Add the two mixtures and bake in oven at 325° F. for 1¼ hours.

MRS. W. M. MOSS.

White Fruit Cake

2 cups butter
2 cups granulated sugar
⅓ cup lemon juice
½ cup orange juice
10 eggs
1 teaspoon salt
1 teaspoon vanilla
½ teaspoon grated lemon rind
1 teaspoon grated orange rind
1 cup shredded almonds
1 cup chopped candied orange peel
½ cup chopped candied lemon peel
½ cup chopped candied pineapple
1 cup chopped raisins
½ cup cocoanut
½ cup sliced red cherries
4 cups flour
2 teaspoons baking powder

Cream the butter until soft. Add the sugar and beat until very creamy. Add juices and eggs. Beat two minutes. Mix in rest of ingredients. Half-fill loaf pans lined with waxed papers. Bake two hours in moderately slow oven. Store, wrapped in waxed paper, in a cool place.

Rich Spicy Fruit Cake

2 cups butter
2 cups dark brown sugar
9 eggs
½ cup grape juice
½ cup orange juice
2 tablespoons lemon juice
2 teaspoons salt
1 tablespoon vanilla
2 tablespoons cinnamon
1 tablespoon mace
1 tablespoon nutmeg
2 teaspoons cloves
2 cups chopped raisins
2 cups chopped dates
1 cup chopped candied fruit peel
⅔ cup chopped candied pineapple
½ cup sliced red cherries
⅔ cup sliced blanched almonds
½ cup chopped citron
4 cups flour
1 teaspoon soda

Cream the butter until very soft.

White Cake

½ lb. butter
2 cups sugar
3½ cups flour (Swans Down)
2 round teaspoons baking powder
1 cup milk
7 egg whites

Cream butter, sugar, add sifted flour alternately with milk, then add beaten whites.

LULA H. RUFFIN.

White Cake

½ cup butter
2 cups sugar
3 cups flour (Swans Down)
3 level teaspoons baking powder
5 egg whites
1 cup milk
1 teaspoon vanilla

Mix and bake in usual manner.

Ground Nut Cake

1 cup ground pecans
1 cup white sugar
¼ teaspoon salt
6 eggs beaten separately
Few drops almond extract

Bake in 8 inch square pans.

Pineapple Cake

½ cup butter
1½ cups sugar
1 teaspoon vanilla
2 teaspoons baking powder
3 egg whites
1 cup crushed pineapple and juice
2½ cups cake flour (Swans Down)
⅛ teaspoon salt
¼ cup water

Cream butter, sugar together, add flavoring, and pineapple. Then portion of flour which has been sifted with baking powder and salt. Add water alternately with the main flour, stir until smooth. Fold in whites, place in two eight inch round cake tins or if desired, cup cake pans. Cook in moderate oven 350°, 25 to 30 minutes. Cool and ice with white icing.

MRS. J. R. MCLEAN.

Spice Cake

1 cup butter
2 cups brown sugar
2 cups flour (Swans Down)
4 eggs
1 cup sour milk (buttermilk)
1 teaspoon soda (scant, in milk)
2 tablespoons cinnamon
2 teaspoons cloves
2 teaspoons nutmeg

Mix and bake in usual manner.

Date Cake—2 Layers

1 cup dates chopped
1 teaspoon soda
1 cup boiling water
1 cup sugar
2½ cups flour (Swans Down)
1 cup English walnuts
1 egg
Pinch salt
1 heaping tablespoon butter
1 teaspoon vanilla

Put dates in pan with soda and pour boiling water over them and let set. Then take sugar, flour, English walnuts, egg, salt, and butter and mix together. Add this mixture to date mixture with vanilla.

Pineapple Cocoanut Cake

½ cup shortening
1 cup sugar
½ teaspoon salt
½ teaspoon lemon flavoring
2 eggs
2 cups cake flour (Swans Down)
2½ teaspoons baking powder
¾ cup milk

Blend shortening, sugar, salt, flavoring and eggs very thoroughly. Add alternately sifted dry ingredients and milk. Pour into two greased 8-inch layer cake pans. Bake 30 to 35 minutes in moderately hot oven (375° F.). Cool.

Ginger Bread Cake

¼ cup shortening
½ cup sugar
1 egg
½ cup molasses
½ cup sour milk or cream
2 cups sifted flour (Swans Down)
1 teaspoon soda
1 teaspoon cinnamon
1 teaspoon ginger
¼ teaspoon salt

Cream shortening and sugar until light, then add egg and mix well. Add flour alternately with molasses, then other dry ingredients, using sour milk last (or sour cream if possible).

MRS. LULA H. RUFFIN.

Quick Chocolate Cake

1 egg
½ cup shortening, melted
1½ cups flour
1 teaspoon salt
⅛ teaspoon baking powder
1 cup sugar
1 cup cocoa
1 teaspoon vanilla
1 teaspoon soda, scant
½ cup sour milk
½ cup boiling water

Beat all ingredients together and bake in medium oven (350°).

Sour Cream Chocolate Cake

3 egg yolks
1 cup thick sour cream
1½ cups sugar
2 1-oz. squares unsweetened chocolate
¼ cup hot water
1 teaspoon vanilla
1¾ cups Swans Down cake flour
½ teaspoon salt
1 teaspoon soda
3 stiffly beaten egg whites

Beat egg yolks and cream; gradually add sugar and beat until thick. Dissolve chocolate in hot water; cool; add to first mixture with vanilla. Add flour, sifted three times with salt and soda; fold in egg whites. Bake in greased pan in moderate oven 350° F. 50 min.

BETTER HOMES AND GARDENS COOK BOOK.

Black Chocolate Cake

½ cup butter (1 stick)
2 cups sugar
2 eggs
4 squares chocolate
2 teaspoons vanilla
3 cups sifted flour (Swans Down)
½ teaspoon salt
2 level teaspoons soda
2 cups sour milk

Cream butter and sugar, add eggs, then flour and milk. Mix well and add melted chocolate and vanilla. Bake 30 minutes in moderate oven in 3 nine inch pans.

MRS. EDWARD WARREN.

Hot Milk Cake

1 cup flour (Swans Down)
1½ cups boiling milk
1 egg
¼ teaspoon salt
½ teaspoon soda
2 tablespoons melted butter

Add milk to flour gradually, add beaten egg yolks, melted butter, salt and soda dissolved in a little milk. Fold in egg whites.

MRS. MOSES DEW.

Pound Cake

1¾ cups butter
2⅓ cups sifted fine sugar
3¾ cups sifted cake flour (Swans Down)
1 level teaspoon baking powder
8 large eggs
2 tablespoons brandy
2 teaspoons vanilla
Nutmeg

Cream butter, adding sugar gradually until mixture is very light. Add unbeaten eggs one at a time, beating well after each addition. Fold in flour gradually and add flavoring last. Put into a large tube pan that has been lined with waxed paper and bake in a very slow oven. When oven has a temperature control, begin at 275° F. After 45 minutes raise to 300° F. and finish at 325° F.

CATHARINE M. THOMAS.

Sponge Cake

3 eggs
3 tablespoons hot water
1 teaspoon lemon extract
1 teaspoon Royal baking powder
¼ teaspoon salt
1 cup sugar
1 cup flour (Swans Down)

Sift flour, baking powder and salt together. Separate eggs. Beat whites stiff and gradually beat in one-half sugar. Add water and extract to egg yolks, beat till very light and gradually beat in remaining sugar. Sift in flour, mix gently, add beaten whites. Fold for a very light cake and beat together for a finer grained cake. Bake at 325 degrees.

MRS. S. F. CLARK.

Tipsy Cake

While cakes are hot pour ⅔ cup wine (scuppernong or sherry) over them. Blanch ¼ lb. almonds and stick about in cakes. Place cold cakes in large bowl and pour over the cakes cool custard. Let stand several hours and serve with whipped cream seasoned with wine or brandy.

MRS. JOHN HACKNEY.

Custard for Cake

1 quart milk
4 to 6 eggs
1 cup sugar
Vanilla

Scald milk and pour over eggs beaten with sugar. If 6 eggs are used no flour is needed but if 4 eggs used, add 1 tablespoon flour to sugar. Return to double boiler and cook custard until somewhat thickened. Flavor with vanilla.

Pecan Muffins (Cake)

2 eggs
½ teaspoon vanilla
1 cup brown sugar
Pinch salt
1 cup nuts
⅓ cup plain flour (Swans Down)

Beat eggs and brown sugar together well. Add salt, vanilla and flour. Beat all well, stir in nuts broken in large pieces. Bake slowly in well greased, floured pans. Should make 24.

MRS. W. W. GRAVES.

Cork Cake

3 cups sugar
1 cup milk
5 cups sifted flour (Swans Down)
1 cup butter
6 eggs
2 teaspoons baking powder
1 teaspoon vanilla

Mix and bake in usual manner. Makes 3 large layers. Use any filling desired.

MRS. EDWARD WARREN.

Klondike Cake

3 level teaspoons cream tartar
1 cup flour (Swans Down)
1½ cups sugar
½ cup water
11 egg whites (1½ cups)
9 egg yolks

Sift flour and cream tartar together four times. Cook sugar and water over slow fire. Beat egg whites until very dry and ragged (about 12 minutes). Test boiling syrup. It is done when forms a hard ball in cold water. When done pour syrup slowly over beaten whites beating all the time. Beat together till stiff enough to turn bowl upside down without mixture moving. Add flavoring. Fold in flour. Beat yolks (9) very light and fold in. Put in ungreased steeple pan, place in cold oven with gas turned very low. After cake has been in oven 15 minutes thermometer should register 200 degrees; 30 minutes, 230 degrees; 45 minutes, 260 degrees; 1 hour, 300 degrees; 1½ hrs., 320 degrees. Cake is now done. Remove from oven, turn upside down on table and never take out of pan until perfectly cold. With heat described you can not see cake rise for 30 or 40 minutes.

For angel food cake use this same recipe but leave out all egg yolks.

MRS. GRACE OSBORN, Bay City, Mich.

Layer Cake

6 eggs
½ lb. butter
2 cups sugar
1 cup milk
2 heaping teaspoons Royal baking powder
3 cups flour (Swans Down)
1 teaspoon vanilla

Sift together baking powder and flour. Cream butter, then cream together thoroughly butter and sugar with pinch of salt. Beat in eggs one at a time, then sift in a little flour and alternate milk and flour until both are used. Add vanilla. Bake in three layers.

MRS. N. M. SCHAUM.

Yellow Cake

1 cup butter and snowdrift (mixed)
2 cups sugar
3 cups flour (Swans Down)
3 teaspoons Royal baking powder
4 eggs
1 cup milk
1 teaspoon vanilla
Pinch of salt

Cream butter and sugar, separate eggs and add yolks to this. Add milk and flour alternately then vanilla and salt, lastly add beaten whites and baking powder. Bake in moderate oven, increasing heat as you bake. Makes three layers.

MRS. STANLEY BOYKIN.

Fudge Cake

4 squares unsweetened chocolate
⅔ cup butter
2 cups sugar
1 cup finely chopped walnuts
2 teaspoons vanilla
4 eggs
1½ cups sifted Swans Down cake flour
1 level tsp. baking powder

Melt chocolate over hot water, add butter and blend thoroughly. Beat eggs well and add sugar gradually, and combine with chocolate and butter mixture. Add flour and baking powder, then nuts and vanilla. Pour into well greased flat biscuit pan. Cook between 25 and 30 min. at 350° F. Cut into squares while still warm.

CATHARINE THOMAS.

Up-Side-Down Cake

First Mixture

3 tablespoons butter
1 cup brown sugar
1 cup nuts
1 cup diced pineapple
1 cup dates
1 cup cherries

Second Mixture

⅔ cup sugar
1½ cups self-rising flour
1 egg
½ cup milk
½ cup butter

Put ingredients of first mixture into iron skillet which has been lined with brown paper, melt butter, and blend well with brown sugar, before adding nuts and fruits, which should be spread in even layers, one upon another.

Make a batter of ingredients of second mixture, and pour over the first. Bake 25 minutes in a moderate oven (350 degrees). Serve with whipped cream.

MRS. JAMES D. BOLDRIDGE.

Orange Cake

½ cup butter or substitute
1 cup sugar
2 cups Swans Down cake flour
3 teaspoons baking powder
Sift flour once before measuring.
2 eggs
⅔ cup milk
1 teaspoon flavoring

Cream shortening, add sugar gradually. Add beaten egg yolks and beat hard. Sift flour, measure, add baking powder and sift again. Add alternately with milk to first mixture. Add flavoring. Fold in stiffly beaten egg whites. Bake in 2 layers or double recipe for 3 large layers, in moderately hot oven (375° F.). Put together with Orange Filling, and cover with Boiled Icing.

Gold Cake

8 egg yolks
1 cup sugar
2 teaspoons Royal baking powder
½ cup sweet milk
1½ cups flour
½ cup butter

This makes a very small cake and the recipe is better doubled. An excellent way to use yolks left from an angel food cake.

ICINGS

Double Boiler Icing

Put 1½ cups sugar, ¼ cup water and 2 egg whites to cook over boiling water. Beat until icing holds a peak (7 minutes). Remove from fire. Beat till thick enough to spread. Sprinkle sides and top with shredded cocoanut. Decorate top of cake with ½ cup of pineapple filling.

add a Tbs or so of instant coffee

White Icing

2¼ cups sugar (white)
Whites 2 eggs
Enough water to moisten sugar
2 tablespoons Karo syrup
2 tablespoons marshmallow creme

Cook sugar, water and Karo syrup till it threads well. Pour over beaten egg whites slowly, beating constantly. Add marshmallow creme.

White Icing

3 cups sugar
1 cup water
1 teaspoon vinegar

Place on stove with lid on until it boils. Cook until forms soft ball in cup of cold water. Pour over three egg whites beaten stiff. Continue beating until stiff enough to put on cake.

Mrs. Norwood Thomas.

All Round Icing

2½ cups sugar
½ cup light corn syrup
½ cup water
2 egg whites
1½ teaspoons vanilla

Combine sugar, corn syrup and water. Cook to 240-242° F. or soft ball stage. Pour over stiffly beaten egg-whites while beating constantly. Add vanilla and beat until almost cold and stiff enough to hold its shape. Spread on cake. This icing may be kept in covered jar for a week. If necessary soften with boiling water. Makes enough to fill and frost a 3 layer cake generously.

Mrs. John Hackney.

Pineapple Filling

Mix 2 tablespoons cornstarch with ½ cup sugar; add 2 cups crushed pineapple (juice and fruit) and 1 tablespoon lemon juice. Cook slowly till thick and clear. Save ½ cup of filling to decorate top of cake. Cover top and sides with.

Chocolate Filling

1½ tablespoons butter
2 squares chocolate (25c size)
½ pkg. powdered sugar
3 marshmallows
Vanilla
½ can Pet milk
Pinch salt

Cook 7 minutes slowly and add 1½ tablespoons butter, marshmallows and vanilla.

Chocolate Frosting

2 tablespoons butter
⅓ cup hot milk
1 teaspoon vanilla
4 blocks (4 oz. bittersweet chocolate
3 cups XXXX sugar
⅛ teaspoon salt

Melt butter and chocolate over low heat. Stir until blended. Pour hot milk on sugar and beat until smooth. Stir in vanilla and salt and bittersweet mixture. Beat until smooth and thickened, and spread on cake.

Chocolate Icing

2 cups sugar
3 squares chocolate (Baker's)
⅔ cup milk
½ stick butter
2 tablespoons marshmallow creme

Cook sugar, chocolate and milk together till it forms soft ball in cold water. Let cool and add butter and marshmallow creme.

Chocolate Filling

3 cups sugar
1 cup milk
1 tablespoon hippolite (rounding)
⅓ stick butter
4 squares of chocolate
1 teaspoon vanilla

Put sugar and milk on and bring to a boil. Add chocolate and cook until forms a soft ball in cold water. Add butter, hippolite and vanilla. Set in pan of cold water and let cool before beating. Beat until creamy.

MRS. JNO. BRUTON.

Chocolate Filling (Excellent)

3 cups white sugar
4 squares Baker's chocolate
3 tablespoons Karo syrup
1 cup milk
3 tablespoons butter
1 teaspoon vanilla

Cook until it forms a soft ball in cold water. Add butter just before taking from fire. Set in a pan of cold water and let cool before beating. vanilla and beat until creamy.

Caramel Filling

2 lbs. dark brown sugar (fine)
1 cup Pet milk
½ cup butter

Put on to boil, cook very slowly, stirring constantly until forms soft ball in ice water. Take off and beat over cold water until it creams.

MRS. JOHN B. BRUTON.

Caramel Icing

3 cups brown sugar
¾ cup cream
2 tablespoons Karo syrup
1 cup nuts
Pinch of soda
1 stick butter

Melt half the butter with the Karo syrup, add sugar, cream and soda. Cook until it forms very soft ball in cold water. Remove from fire, add remainder of butter. Let cool before beating. Beat until creamy.

MRS. JNO. HACKNEY.

Seafoam Filling

2 cups brown sugar
1 cup white sugar
1 cup boiling water
Whites of 4 eggs
1 cup nuts
Pinch of salt
Pinch of cream of tartar

Cook sugar, water and cream of tartar together until spins thread. Pour slowly over beaten egg whites to which salt has been added, beating till creamy. Add cup of nuts.

MRS. EDWIN DEANS.

Lemon Cream Filling

2 lemons (grated rind and juice)
¼ lb. butter
½ lb. sugar
6 eggs

Heat butter, sugar and lemons. Beat eggs together, then stir in slowly. Let mixture boil a few minutes, stirring constantly. When cold spread on cake.

MRS. S. P. MORRILL.

Lemon Jelly Filling

3 lemons (grated rind and juice)
3 cups sugar
3 eggs
3 tablespoons butter
½ cup corn starch
1½ cups boiling water

Cook all together in double boiler until thick.

GLADYS S. BRUTON.

Orange Filling

1 cup sugar
5 tablespoons Swans Down cake flour
Grated rind 1 orange
½ cup orange juice
3 tablespoons lemon juice
4 tablespoons water
1 egg slightly beaten
2 teaspoons butter

Mix ingredients in order given. Cook 10 minutes in double boiler, stirring constantly. Cool before spreading.

Orange Cake Filling

¾ cup orange juice
¼ cup lemon juice
⅔ cup water
2 eggs
1¼ cups sugar
2 tablespoons corn starch
2 tablespoons butter

Mix cornstarch with little water. Beat eggs well. Mix all ingredients and cook over slow fire until thick. Cool and spread on cake.

MRS. J. B. RAMSEY, Rocky Mount, N. C.

Lady Baltimore Filling

3 level cups sugar
2 egg whites
1 cup chopped almonds
1 teaspoon vanilla
1 cup water
2 cups chopped raisins
1 cup chopped English walnuts
4 drops almond extract

Boil sugar and water until it spins a thread, pour slowly on beaten egg whites and beat with egg beater until it begins to stiffen. Add the raisins, nuts and flavoring—spread on cake.

MRS. J. O. WILLIAMS.

Creole Icing

1⅔ cups brown sugar
½ cup water
½ cup egg whites
½ cup finely chopped nut meats
⅛ teaspoon cream of tartar

Combine water, sugar and cream of tartar and stir until smooth. Cook without stirring to 260° F. or the hard ball stage on a clear day; or to 270° F. on a cloudy day. If crystals appear on inside of pan, wipe down with damp cloth. When cooked pour slowly over stiffly beaten egg whites. Beat until mixture leaves spoon almost clean or pulls away from side of bowl. Add nuts and spread. This icing is very easy to work with. Makes enough to fill and frost a 3 layer cake generously.

GOOD HOUSEKEEPING INSTITUTE.

SALADS

Jellied Vegetable Salad

1 tablespoon gelatine
1½ cups cold water
¼ cup vinegar
½ cup chili sauce
3 tablespoons lemon juice
¾ tablespoon salt
⅛ teaspoon pepper
½ cup chopped raw carrot
¼ cup chopped green pepper
1 tablespoon chopped onion
lettuce
mayonnaise

Soften gelatine in ¼ cup cold water 5 minutes. Combine remaining water and vinegar, heat to boiling, pour over gelatine and stir until dissolved. Add chili sauce, lemon juice, salt and pepper; chill. When slightly thickened, fold in vegetables. Turn into square pan and chill until firm. Unmold on crisp lettuce and garnish with mayonnaise. Yield: 6 salads.

Chicken Mold

1 small chicken (about 3 lbs.)
Salt and pepper
½ teaspoon thyme
1 tablespoon pearl onions
2 stalks celery, chopped
1 green pepper, chopped fine
1 pimento, chopped fine
1 tablespoon Worcestershire sauce
1 tablespoon gelatine
¼ cup cold water
1¼ cups chicken stock, hot or boiling
2 hard-cooked eggs, sliced thin
Lettuce

Use a small fowl; cook until tender, adding salt, pepper, and thyme for seasoning. When cold, remove meat from bones and cut in pieces; combine with vegetables and Worcestershire sauce. Soften gelatine in cold water about 5 minutes; add hot stock and stir until gelatine is dissolved; cool. When slightly thickened, fold in chicken with chicken mixture. Chill until firm; cut in squares and serve on lettuce. Or line individual molds with eggs and fill with chicken mixture. Veal or tongue may be used instead of chicken; use 1 bouilon cube and water for stock. Yield: 16 squares.

Lemon, Pineapple, Date and Cream Cheese Salad

1 pkg. lemon jello
1 cup boiling water
¾ cup pineapple juice
3 tablespoons vinegar
½ teaspoon salt
1 cup diced pineapple
1 cup chopped dates
1 pkg. cream cheese

Put jello, vinegar, salt and pineapple juice in boiling water. When cool add pineapple and dates. Pour into individual molds. Make cream cheese into balls, and place one in the center of each mold.

Mrs. J. L. Barnes.

Cantaloupe Salad

2 cups diced cantaloupe
1 cup chopped celery
1½ cups diced apple
1 cup diced pear
½ cup chopped pecans
¼ cup French dressing
1 cup cream mayonnaise

Combine cantaloupe, apple, pear, and celery and marinate in the French dressing for ten minutes. Drain, if necessary, and add pecans. Arrange nests of lettuce and fill with the fruit mixture. Accompany with a bowl of cream mayonnaise.

MRS. ROBERT CREECH.

Jack-O-Lantern

2 cups diced apples
1 cup diced celery
Whole cloves
½ cup nut meats
2 strips pimento
Halves of peaches
2 tablespoons mayonnaise

Combine apples, celery and nuts with mayonnaise. Place a mound on lettuce. On the mound of salad place ½ peach, round side up. Insert two cloves for eyes—one lengthwise for nose, and strip of pimento for mouth.

MRS. R. P. DEW.

Frozen Fruit Dessert or Salad

1 cup pears chopped fine
1 cup fruit salad chopped fine
1 cup whipping cream
2 egg yolks
2 tablespoons sugar
2 tablespoons vinegar
½ doz. marshmallows

Cook egg yolks, sugar and vinegar in double boiler until smooth, add marshmallows. Mix well and cool. Add fruits and fold in whipped cream. Pour into tray and freeze. Serves eight. If for salad add 1 cup toasted almonds or pecans.

Fruit Cheese Loaf Salad

1 pkg. cherry gelatine
1 pt. hot water
1 quart fruit cocktail (drained)
¾ cup fruit juice
1 cup mayonnaise
1 pkg. Philadelphia cream cheese
1 envelope Knox gelatine (yellow box)
¼ cup cold water

Dissolve cherry gelatine in 1 pint hot water. When cool, add fruit cocktail. Dissolve Knox gelatine in ¼ cup cold water. Heat ¾ cup fruit juice and add to Knox gelatine. Cream mayonnaise and cheese, and fruit juice. Place half of fruit mixture in tray. When congealed, place cheese mixture on it and put back in refrigerator. When partly congealed, add remaining fruit and return to refrigerator. Serve in squares. Serves 12.

Frozen Fruit Salad

1 large can fruit salad
1 brick cream cheese
1 tablespoon plain gelatine
Juice from 1 can spiced peaches
1 tablespoon apple jelly

Cream jelly and cheese together. Add to juice; then add melted gelatine and stir well. Place in tray and freeze.

English Pea Salad

Can English peas
Small can pimento
¼ lb. American cheese
Salt and pepper to taste
3 medium sized sweet or sour pickles
2 tablespoon salad dressing

Chop pimento, cheese and pickles in very small cubes (celery can be added if desired). Mix together, chill and serve on lettuce.

Frozen Fruit Salad

1 tablespoon (1 envelope) unflavored gelatine
¼ cup cold water
1 No. 1 can (2 cups) fruit cocktail
½ cup mayonnaise
1 cup heavy cream (whipped)
1 3-oz. bottle Maraschino cherries

Soften gelatine in cold water. Dissolve over hot water. Cool. Add fruit cocktail with its syrup and mayonnaise. Fold in whipped cream. Pour into automatic refrigerator tray. Dot with cut cherries. Freeze until just firm. This salad may be chilled until firm in individual molds or large mold instead of being frozen.

Fruit Salad

¼ lb. nuts
1 can white cherries
1 can sliced pineapple
3 packages cream cheese
½ can pimentoes
1 box Knox gelatine

Stone cherries and cut in half. Cut up pineapple. Mix fruit. Strain all juice from both cans and heat. Dissolve gelatine in juice. Cream cheese with oil from can of pimentos. Add pimentos cut in small pieces. Add nuts. Put half the fruit juice into fruit and half into the cheese mixture. Pour half the fruit into dish or mould greased with a bit of Wesson oil, put into refrigerator, to congeal. When solid pour on top the cheese mixture and return to the refrigerator. When that is firm, pour on the remaining fruit mixture. When serving slice across, place on lettuce and serve with mayonnaise. Serves twelve to sixteen.

Fruit Salad

3 grapefruit (in sections)
1 No. 2 can pineapple (grated)
⅛ lb. almonds
½ pkg. gelatine (2 envelopes)
Juice of 2 lemons
½ cup cold water
½ cup boiling water

Soak gelatine in cold water. Add boiling water and dissolve. When cool add lemon juice, fruit and nuts.

Cranberry Salad

2 cups cranberries
1 cup sugar
1 package lemon jello
1½ cups boiling water
1 orange rind and all
1 cup nut meats (English walnuts best)
Pinch of salt

Grind berries and orange in food chopper (fine). Dissolve jello in hot water. Save juice from berries and orange (one-half cup) and add with nut meats when cool.

MRS. J. L. BARNES.

Nut and Apple Salad

½ lb. shelled pecans
About as many apples as nuts
1 lb. marshmallows
1 large can sliced pineapple

Cut marshmallows in two and pineapple in small pieces. Measure apples and nuts and use about same quantity of each.

Dressing

1 cup milk
½ cup vinegar
4 tablespoons sugar
½ teaspoon salt
3 eggs
Butter size of egg
1 teaspoon mustard
Dash of red pepper

Cook thick as custard. After cooling a pint of cream whipped is an improvement but not necessary.

MRS. GEO. WARREN.

White Fruit Salad

1 no. 2 can white cherries
1 can crushed pineapple
½ lb. blanched almonds
½ cup cherry juice
½ cup pineapple juice
1 envelope gelatine
½ cup cold water
2 tablespoons sugar
1 cup milk
1 cup mayonnaise

Dissolve gelatine in water. Bring juices to boil and pour over gelatine. Cool. Add milk. When mixture thickens fold in other ingredients, mayonnaise last. Beat lightly and put in molds and allow to stand in refrigerator several hours. Serve on crisp lettuce with mayonnaise and whipped cream (mixed).

MRS. R. P. DEW.

Frozen Salad

1 10c package marshmallows
1 large can pineapple
1 bottle cherries
3 eggs
1 pint cream
1 cup chopped almonds
3 tablespoons flour
3 tablespoons sugar
3 tablespoons vinegar

Mix sugar, flour and vinegar. Beat eggs until frothy and add to first mixture. Heat juice which has been drained from pineapple and cherries and add to egg mixture slowly, stirring constantly. Cook until thick and smooth. Cool and stir in marshmallows, pineapple and cherries (which have been well drained), cut into cubes, and chopped almonds. It is better to prepare this part of the recipe and let stand overnight. When ready to freeze, add 1 pint cream whipped and sweetened to taste, to which a pinch of salt has also been added. Line freezing trays with waxed paper and these may be lifted out and sliced easily when ready to serve.

Sweet French Salad

1 large can sliced pineapple
1 pound pecans
1 pound marshmallows
Juice of 1 lemon
½ box plain gelatine
½ cup cold water

Soak marshmallows in pineapple juice, add lemon juice. Cook together 6 egg yolks and whites, 3 tablespoons vinegar, 6 tablespoons water, 3 tablespoons sugar, ½ teaspoon salt. Cool, add nuts, pineapple, and whipped cream, last add gelatine soaked in cold water.

Frozen Fruit Salad

1 can sliced pineapple
1 can peaches
1 bottle Maraschino cherries
Juice two lemons
1 pt. cream
1 pt. mayonnaise
1 can pears
2 oranges
1 grapefruit

Mix all well, pack and freeze.

MRS. W. W. GRAVES.

Frozen Salad

1 qt. sliced pineapple
1 qt. white cherries
4 oranges
1 small bottle stuffed olives
2 cakes cream cheese
½ lb. blanched almonds
1 pt. mayonnaise
1 pt. cream

Whip cream. Combine ingredients. Pack in ice and salt and let stand three hours.

MRS. HERBERT ELLIS.

Cucumber Aspic

2 tablespoons Knox gelatine
¾ cup cold water
½ cup boiling water
1 lemon (juice)
½ cup sugar
¼ cup vinegar
1 cup grated cucumbers
1 can crushed pineapple

Soak gelatine in half of cold water—then add other half—add boiling water and mix ingredients using a pinch of salt. Color delicate green with vegetable coloring. When cold add grated cucumbers. Pour in wet mold.

Jellied Chicken

1 chicken
1 qt. stock
¾ box Knox gelatine
1 lemon (juice)
½ cup cold water
3 eggs
1 cup celery (chopped)

Boil chicken till tender. Dice when cold. Dissolve gelatine in water and add to stock from which fat has been removed. Bring to boil. Add lemon juice, salt, black pepper and cayenne to taste. Cover bottom of mold with sliced hard boiled eggs. Strain liquid over chicken. Pour over eggs and set on ice to congeal. Serve on lettuce with mayonnaise.

MRS. U. H. COZART.

Congealed Tomato Salad

1 can cream of tomato soup
½ of small jar finely cut olives
½ cup cold water
½ cup finely cut celery
1 envelope plain gelatine
Pinch salt and dash cayenne

Dissolve gelatine in cold water. Heat soup and pour over gelatine. When cool, add celery and olives. Pour in molds and set in ice box.

Chicken Salad

1 large hen
3 large bunches celery
Mayonnaise dressing
Cooked dressing

Boil chicken quite tender. Cut chicken and celery in small pieces. Mix with cooked dressing and well seasoned mayonnaise—equal quantity of each. Chill thoroughly before serving.

MRS. J. T. MCCRAW.

Avocado Pear Salad

1 avocado pear
1 pkg. lemon gelatine
1 grapefruit

Peel the avocado pear so that the green color of the pear remains. Peel the grapefruit and section. Dissolve the gelatine in 2 cups boiling water and pour part of the gelatine into the mold and allow to become firm. Place the sections of pear and grapefruit on the gelatine and pour remainder of the gelatine over the fruit. Set and garnish. Orange may be substituted for pear.

Tomato Aspic

1 qt. tomato juice
6 cloves
1 small onion
2 teaspoons salt
2 teaspoons sugar
½ teaspoon black pepper
3 stalks celery
3 tablespoons Heinz tomato catsup
2 envelopes Knox gelatine
Cayenne to taste

Dissolve gelatine in cold water. Boil other ingredients together until onion, tomatoes and celery are soft. Strain. Add catsup. Let come to boil and stir in gelatine while hot. Pour in individual molds.

MRS. N. M. SCHAUM.

Tomato Aspic

2 cups canned tomatoes
¾ cup water
1 stalk celery, chopped
2 carrots, sliced
½ small onion, chopped
½ small green pepper, chopped
2 whole cloves
¼ teaspoon peppercorns
Blade of mace
¼ teaspoon salt
Dash of pepper
1½ teaspoon gelatine (plain)
1 tablespoon lemon juice
4 hard-cooked eggs

Put tomatoes and ½ cup water in saucepan and add prepared vegetables and seasonings; bring to boiling point and simmer 15 minutes; strain. Soften gelatine in remaining ¼ cup water (cold) about 5 minutes; add hot tomato juice, stirring until gelatine is dissolved; add lemon juice. Pour into individual molds; chill until firm. Unmold on crisp lettuce and garnish with mayonnaise. One to 2 cups mixed cooked vegetables or diced hard-cooked egg may be added if desired, or plain aspic may be molded in 1 large or 6 small ring molds.

AMERICA'S COOK BOOK.

Jellied Tomato Rings

Prepare Tomato Aspic, adding 1 cup flaked crabmeat, 2 tablespoons chopped sweet pickles and 2 tablespoons lemon juice. When gelatine is slightly thickened, turn into individual ring molds; chill until firm. Unmold on crisp lettuce, fill centers with crabmeat salad.

AMERICA'S COOK BOOK.

Frozen Tomato Juice Salad

1 can Libby's tomato juice (14 oz.)
Same amount of mayonnaise
Dash of onion juice

Mix together and freeze.

MRS. C. A. WOODARD.

Salmon Salad

1 can salmon (pink)
⅔ cup celery (diced)
4 eggs
½ teaspoon salt
2 tablespoons olive oil
1 cup vinegar
1 tablespoon sugar
2 teaspoons mustard

Boil eggs hard, mash and add olive oil. Dissolve sugar, mustard and salt in vinegar adding pepper to taste. Mix all together. Garnish with parsley or celery leaves and cut egg whites.

MRS. P. L. WOODARD.

Molded Salad

2 lbs. marshmallows
1 pt. cream
1 pt. mayonnaise
1 qt. pineapple (diced)
1 envelope Knox gelatine
¼ cup cold water
½ lb. pecans
1 qt. white cherries

Dissolve gelatine in water. Drain fruit, quarter marshmallows, whip cream. Combine ingredients and place in mold to congeal. Serve on lettuce with mayonnaise.

MRS. HERBERT ELLIS.

Frozen Fruit Salad

3 large cans fruit salad
25c worth almonds
1 large can white cherries
3 tablespoons raspberry jam
1 cup cream
Mayonnaise
Cooked dressing

Mix to taste about two-thirds quantity cooked dressing to about one-third quantity well seasoned mayonnaise. Add whipped cream and jam and mix thoroughly. Pack in freezer.

MRS. F. D. SWINDELL.

Fruit Salad

3 envelopes Knox gelatine
1½ cups boiling water
2 bottles ginger ale (5c size)
4 tablespoons sugar
¼ lb. almonds
1 can pineapple (diced)
6 tablespoons lemon juice
4 oranges

Dissolve gelatine in cold water—then add boiling water, ginger ale, sugar, pineapple juice, pinch of salt and lemon juice. When jelly begins to thicken add chopped fruit and nuts. Pour in molds and let congeal. This quantity serves 16 people.

Pineapple Aspic

1 envelope Knox gelatine
1 cup sugar (scant)
1 can sliced pineapple
Juice 5 lemons
3 cucumbers

Make a lemon jelly of gelatine, sugar, lemon and pineapple juice, and boil 5 minutes. Strain and cool. Peel and slice cucumbers, dice pineapple and place in alternate layers in shallow pan. Pour over gelatine and set in refrigerator to congeal. Serve on lettuce with mayonnaise.

MRS. W. B. YOUNG.

Mayonnaised Chicken

1 hen
1 cup celery
1 cup almonds
4 hard boiled eggs
2 cups English peas
1 cup boiling water
2 cups stiff mayonnaise
1 cup skimmed stock
2 envelopes Knox gelatine
2 cups chow-chow (not drained)
1 cup cold water

Boil chicken tender. Dice chicken, celery, almonds and eggs. Drain peas. Dissolve gelatine in cold water. Then add boiling water and hot stock. Cool, add mayonnaise and mix well. Add remaining ingredients. Put in Mary Ann cake shell molds to congeal. When ready to serve turn out and fill centers with tomato aspic cut in blocks. Place pimentos diced and whole olives on top of mayonnaise. Serves 20 people.

MRS. LAWRENCE BRETT.

Luncheon Salad

1 envelope Knox gelatine
1 cup cold water
1½ cups boiling water
½ cup lemon juice
½ cup sugar
3 tart apples
1 cup celery (cut in small pieces)
½ cup pecans

Soak gelatine in cold water five minutes, and dissolve in boiling water. Add lemon juice and sugar. When mixture begins to stiffen, add apples, sliced in small pieces, chopped celery and broken nut meats. Turn into mold, first dipped in cold water, and chill. Accompany with mayonnaise dressing. This mixture may be served in cases made from bright red apples.

Potato Salad

6 Irish potatoes
1 bunch celery
1 green pepper
2 hard boiled eggs
2 tablespoons prepared mustard
1 teaspoon paprika
1 onion
Dash of cayenne

Boil potatoes well done in salt water. Dice celery, pepper, onion and egg and add paprika and mustard. Mix with well seasoned mayonnaise and juice of one lemon.

MRS. J. L. LAWSHE.

Shrimp Salad

Soak canned shrimp in cold water for several hours. Crumble in small pieces and to a cup of shrimp add two-thirds of a cup of diced celery and some tomato meat if desired. Mix with mayonnaise dressing and serve on lettuce.

ELLA HACKNEY THOMAS.

Frozen Roquefort Cheese

¼ lb. Roquefort cheese
1 package cream cheese
½ cup cream (whipped)
1 green pepper
1 teaspoon paprika
1 small onion
2 stalks celery
¾ teaspoon salt
Dash cayenne
1 tablespoon Worcestershire sauce

Mash cheese and blend with whipped cream. Grate green pepper, onion and celery. Add with seasonings to cheese mixture. Freeze. Serve on lettuce with French dressing or as an appetizer on rounds of rye toast.

Grapefruit Salad (20 servings)

5 large grapefruit or
8 cups chopped pulp and juice
4 pkgs. lemon jello

Dissolve jello in hot water. Cut fruit in halves through stem end. Take out pulp and juice for filling and some of the heavy inner skin. Fill halves until congealed, then cut in quarters. 1 grapefruit serves 4. Some pineapple and juice can be added to filling if desired.

Dressing

3 egg yolks
⅓ cup of sugar
Pinch of salt
3 tablespoons flour
3 tablespoons lemon juice
12 marshmallows

Cook until thick in double boiler. While hot add marshmallows and beat. When cold add 1 pt. whipped cream and 1 cup blanched almonds chopped.

MRS. GEO. WARREN.

Perfection Salad

1 envelope Knox gelatine
½ cup cold water
½ cup mild vinegar
2 tablespoons lemon juice
¼ cup sweet peppers or
2 pimentoes (diced)
2 cups boiling water
½ cup sugar
1 teaspoon salt
1 cup cabbage (finely shredded)
2 cups celery (diced)

Soak gelatine in cold water five minutes. Add vinegar, lemon juice, boiling water, sugar, and salt. Strain, and when mixture begins to stiffen, add remaining ingredients. Turn into mold, first dipped in cold water, and chill. Remove to bed of lettuce or endive. Garnish with mayonnaise dressing, or cut in cubes, and serve in cases made of red or green peppers, or turn into molds lined with canned pimentos. A delicious accompaniment to cold sliced chicken or veal.

DRESSINGS

Cooked Dressing

2 egg yolks
1 tablespoon flour
1 teaspoon dry mustard
⅔ cup milk
¼ stick butter
⅓ cup vinegar
1½ tablespoon sugar

Mix dry ingredients, add egg yolks and milk. Boil vinegar, sugar and butter; pour over first mixture and cook till thick.

Mrs. John Hackney.

Cooked Dressing

1 cup vinegar
2 eggs well beaten
Butter, size of an egg
1½ teaspoons dry mustard
½ cup sugar
½ teaspoon salt
Few grains of cayenne pepper

Mix dry ingredients, add eggs, butter and vinegar. Cook until dressing begins to thicken. Strain and cool. This is very good for potato salad and cole slaw.

Mrs. R. C. Hamilton.

French Dressing

Put four thin slices onion into jar; add ½ teaspoon salt, ¼ teaspoon pepper, 1 teaspoon sugar, ½ teaspoon parsley chopped fine, 1 rounded teaspoon mustard. Mix well, add ¼ cup apple cider vinegar, ⅛ cup tarragon vinegar, ¾ cup salad oil. Chill. Shake well before serving.

Whipped Cream Dressing for Fruit Salad

Yolks 3 eggs or 2 whole
1 cup sugar
1 tablespoon butter
2 tablespoons cornstarch
2 lemons (juice)
2 oranges (juice)
1½ cups hot water
Grated rind of one lemon

Beat eggs, butter and sugar together and cook with fruit juices. When it begins to boil add corn starch and stir constantly. Cook until thick in double boiler. When cold, add 1 pt. whipped cream slowly.

Thousand Island Dressing

1½ cups mayonnaise
¼ bottle chili sauce
2 sweet cucumber pickles (small)
1 hard boiled egg
1 pimento
¼ green pepper

Have mayonnaise well seasoned. Stir in slowly Chili Sauce. Chop together pickle, egg, pimento and pepper and add paprika and salt to taste and mix well. Quantity makes about 1 pint. If kept covered in refrigerator, it keeps well.

Russian Dressing

½ cup sugar
2 teaspoons salt
2 tablespoons Worcestershire sauce
1 cup tomato ketchup
1 small onion, grated
2 cups Wesson oil
Lemon juice or vinegar to taste
Clove of garlic.

Rub bowl with clove of garlic, add other ingredients and mix well. Store in jar in refrigerator. Will keep well. Stir each time before using.

Mayonnaise

1 teaspoon salt
¼ teaspoon paprika
½ teaspoon dry mustard
Few grains cayenne
2 egg yolks
2 tablespoons vinegar
2 cups salad oil
2 tablespoons lemon juice
1 tablespoon hot water

Mix dry ingredients; add egg yolks and blend. Add vinegar and mix well. Add salad oil, 1 teaspoon at a time, beating with rotary beater, until ¼ cup has been added. Add remaining salad oil in increasing amounts, alternating last ½ cup with lemon juice. Add hot water, this takes away oily appearance. Makes 2 cups.

BETTER HOMES AND GARDENS COOK BOOK.

Roquefort Cheese Dressing

Crush one-quarter of a pound of domestic Roquefort cheese in a bowl. Add nine tablespoons (a little more than one-half cup) of Wesson Oil, little by little, until you get a smooth, even mixture, and then add one tablespoonful of vinegar. You will find the dressing thick and creamy—it just barely pours. Season with one quarter teaspoon salt, one-quarter teaspoon pepper and one-half teaspoon paprika. To give a warm color to the dressing, dust it well with paprika before serving.

Anchovy Dressing

If you have some anchovy paste and want to make a particularly flavorful dressing, mix four teaspoons of anchovy paste with nine tablespoonfuls of Wesson Oil and two tablespoonfuls of vinegar. Then add one-half teaspoon salt, one-quarter teaspoon of pepper, one-quarter teaspoon paprika, six drops of Worcestershire Sauce, and one teaspoonful of minced parsley. This makes a slightly thick dressing. Be sure to mix these ingredients thoroughly. This dressing is particularly good on salads that include hard-cooked eggs.

DESSERTS

Frozen Fruit Cake

2 cups milk
½ cup sugar
¼ cup flour
¼ teaspoon salt
2 eggs
1 cup pecans
2 cups macaroons
¼ lb. citron
1 cup raisins (white)
1 cup whipped cream

Cook until thick first five ingredients, then add pecans, macaroons, citron and raisins. Season with vanilla. Put in ice box tray. Serve with 1 cup whipped cream seasoned with wine.

Mrs. P. L. Woodard.

Tutti-Fruiti Cream

1 large can evaporated milk
1 10c bottle Maraschino cherries
1 medium can fruit cocktail

Put milk in pan in freezing unit and let stand till mushy. Remove, add sugar to taste; whip, then add fruit, cherries which have been cut in small pieces and all the fruit juices. Return to freezing unit. When partly frozen beat hard till smooth. Let stand till ready to serve. Nuts may be added if desired.

Mrs. Geo. Warren.

Pineapple Icebox Cake

4 egg yolks
3 tablespoons flour
¾ cup sugar
1½ cups pineapple juice
2 tablespoons gelatine
1 cup pineapple pulp
1 pint whipped cream
1 dozen lady fingers.

Cook first four ingredients until slightly thickened. Add gelatine which has been soaked in cold water for 10 minutes. When cool add pineapple and fold in whipped cream. Line pan (mirro spring-apart) with lady fingers. Pour pineapple cake into pan and allow to stand 6 to 24 hours in ice box. Garnish with red cherries.

Mrs. Tom Pettus.

Lemon-Vanilla Icebox Dessert

3 eggs
½ cup sugar
4 or 5 tablespoons lemon juice
2 boxes vanilla wafers
½ pint cream, whipped
3 egg whites beaten

Cook yolks, sugar and juice in double boiler until thickened. Cool and add whipped cream and beaten whites. Line refrigerator pan with 1 box of wafers crumbled. Pour on mixture, cover with 1 box crumbs.

Mrs. Jesse Anderson.

Chocolate Dessert

18 ladyfingers
7½ tablespoons sugar
7½ tablespoons sweet milk
6 eggs
1½ cakes Dot chocolate

Melt chocolate in double boiler. Soak sugar and milk in double boiler five minutes. Pour over beaten egg yolks. Return to double boiler and cook twenty minutes, stirring constantly. Mix with chocolate. Pour over stiffly beaten egg whites, and pour over lady fingers, which have been placed like a lattice in a mould. Chill for eight hours. Turn dessert out when ready to serve, and ice all over with whipped cream. Serves twelve people.

Frozen Pudding

1 tablespoon plain gelatine
¼ cup cold water
¼ cup hot water
1 cup sugar
Vanilla to taste
1 pint cream (whipped)
¼ lb. almonds (cut)
12 marshmallows
¼ cup pineapple

Dissolve gelatine in cold water, then add hot water and 1 cup sugar. Stir well until dissolved and set to cool. Whip mixture light. Fold in cream and other ingredients. Put in tray to freeze.

MRS. DON RICHARDSON, JR.

Biscuit Tortoni

1 cup milk
3 egg yolks
¾ cup sugar
3 egg whites
1½ cups whipping cream
⅛ teaspoon salt
½ cup macaroons
2 teaspoons vanilla

Make custard of the egg yolks, milk and sugar. Cool. Fold in stiffly beaten egg whites to which salt has been added. Add ground macaroons with about 3 tablespoons sherry wine. Fold in whipped cream and pour into tray or individual cups. Serve with or without whipped cream. Do not stir in tray.

MRS. CHAS. MCLEAN.

Heavenly Hash

1 can sliced pineapple
¼ lb. almonds
½ lb. marshmallows
1 pt. cream

Blanch almonds and split, cut pineapple and marshmallows in small pieces. Put into bowl and pour a little cream over it. Let stand in refrigerator several hours. Whip cream and serve in parfait glasses.

MRS. N. GAN WALKER.

Chocolate Waffles

1 cup sugar
½ cup butter
2 eggs
2 oz. chocolate
2 teaspoons baking powder
¼ teaspoon salt
½ cup milk
1½ cups sifted flour

Mix and cook as plain waffles. Serve with ice cream or whipped cream.

MRS. J. W. HARRELSON.

Graham Cracker Pudding

1 lb. graham crackers
1 lb. dates
½ lb. marshmallows
1 cup nuts
½ cup candied cherries
Cream

Put ingredients through food chopper. Turn into large bowl and mix well, add enough cream to make mixture moist enough to hold together. Shape into a roll about two and a half inches in diameter, wrap in wax paper and store in refrigerator to become firm. Cut in slices and serve with whipped cream.

MRS. R. C. HAMILTON.

Apricot Snow

1 can apricots
1 envelope Knox gelatine
4 eggs
1 pt. cream
½ cup cold water
Sugar to taste

Soak gelatine in cold water (1-2 cup); add enough boiling water to make one pint in all. Beat egg whites and whip in cooled gelatine. Beat well and when mixture begins to thicken add apricots that have been sweetened and run through a sieve, and flavor with vanilla. Beat until it begins to thicken, then pour in molds and chill. Serve with highly flavored whipped cream.

MRS. STAFFORD PATTERSON.

Charlotte Russe

1 pt. cream
1 tea cup milk
1 tea cup sugar
1 teaspoon vanilla
¼ box Knox gelatine
1 egg white
Milk
Few lady fingers

Moisten gelatine with milk then place on stove and stir until dissolved well. When cooled a little beat into the cream which has been whipped and sweetened. Add vanilla to taste and lastly the well beaten egg white. Line bowl with lady fingers, moisten with wine. Pour the cream mixture into bowl and let congeal.

Hawaiian Dessert

⅔ cup sugar
1½ cups flour
3 teaspoons baking powder
2 egg yolks
½ cup cold water
1 teaspoon lemon extract
½ teaspoon vanilla
⅛ teaspoon salt
4 tablespoons fat, melted

Mix together sugar, flour and baking powder. Add the rest of the ingredients and beat for two minutes. Pour over pineapple ingredients placed in shallow, greased pan.

Pineapple Ingredients

½ cup butter
1 cup dark brown sugar
⅔ cup diced pineapple
⅓ cup broken walnuts
1 tablespoon lemon juice
⅛ teaspoon salt

Mix butter and sugar in a shallow baking pan, and set in warm place to melt. Add rest of ingredients and cover with cake batter. Unmold carefully, pineapple side up.

Banana Fritters

1 pint of flour
3 heaping teaspoons baking powder
⅓ cup sugar
1 teaspoon salt
3 eggs whipped separately

Thin to thick batter with sweet milk, add beaten yolks, then whites. Have bananas sliced through once long way, then cut each slice four times. Dip each cube banana in batter and fry in deep fat which has been tested with bread crumb or little batter.

Wine Sauce

1 cup sugar
1½ cups of water
2 tablespoons flour
1 pinch salt

Cook until thickened then add one-half cup of wine.

LULA H. RUFFIN.

Lemon Jello Dessert

4 egg yolks
½ cup sugar
1 lemon (whole) grated

Boil together until thick.

½ package lemon jello
1 cup boiling water

Mix with above portion and let cool.

Add 1 cup of whipped cream; then fold in egg whites which have been beaten with ¼ cup sugar. Crumble 1 box vanilla wafers and line refrigerator tray, saving a little for top. Pour above mixture over crumbled wafers, then sprinkle rest of vanilla wafers on top. Place in ice box and freeze.

MRS. J. M. HORTON.

Angel Charlotte Russe

¼ lb. almonds
6 stale macaroons
2 doz. marshmallows
2½ doz. candied cherries
1 pt. cream
1 rounded tablespoon Knox gelatine
¼ cup cold water
1 cup boiling water
1 cup sugar (scant)

Dissolve gelatine in cold water, then add boiling water, sugar and chopped marshmallows—stir well and set aside to cool. Crush macaroons fine, cut cherries and nuts—whip cream and combine ingredients. Flavor with brandy or sherry. Place in individual glasses to congeal. Serve with whipped cream topped with a cherry.

MRS. W. M. WELLS.

Jellied Apples

10 tart apples
2 cups sugar
1 cup water
½ teaspoon cake coloring

Peel and core apples. Dissolve sugar in water, add cake coloring and cook to a syrup (boiling about 15 minutes). Put apples in syrup (half at the time) and cook in deep vessel on top of stove, dipping syrup up over apples all the while. When done enough to stick with fork, take from vessel. When all apples are tender put on flat pan, pour over the thick syrup and slip in oven to dry (not over 10 minutes).

MRS. C. E. MOORE.

Cup Custard

1 qt. milk
6 eggs
½ cup sugar
¼ teaspoon salt

Beat eggs, stir in sugar and salt, then hot milk (slowly). When sugar has dissolved pour into cups (about six) and add nutmeg or vanilla to flavor. Place cups in pan of hot water and bake in moderate oven until point of knife inserted in custard comes clean. Do not let water boil.

EVELYN H. WELFARE.

Chocolate Waffles

½ cup shortening
¾ cup sugar
2 eggs
1 teaspoon vanilla
1¼ cups flour
1 teaspoon baking powder
6 tablespoons cocoa
½ teaspoon cinnamon
½ teaspoon salt
½ cup milk

Cream shortening, add sugar slowly, add beaten eggs, flavoring and all dry ingredients sifted together, alternately with milk. Bake on hot, well-greased (if electric iron is used, **do not** grease) waffle iron.

English Plum Pudding

1 lb. beef suet
1 lb. sugar
1 lb. bread crumbs (grated)
1 lb. raisins (seeded)
1 lb. currants (washed and dried)
½ lb. citron (chopped)
½ lb. dried figs
1 teaspoon salt (level)
8 eggs
1 pt. milk
½ pt. wine
Grated rind of lemon
1 grated nutmeg
2 tablespoons cinnamon
½ tablespoon mace

Flour fruit, beat eggs separately, mix alternately, fruit and suet, stir thoroughly. Steam 3 hours in greased molds.

MRS. E. G. RAWLINGS.

Spanish Cream

1 envelope Knox gelatine
3 cups milk
3 eggs
½ cup sugar (scant)
¾ teaspoon salt
1 teaspoon vanilla

Soak the gelatine in the milk 10 minutes. Place over hot water and when gelatine is dissolved, add sugar. Pour slowly on the yolks of the eggs slightly beaten, return to double boiler and cook until thickened somewhat, stirring constantly. Remove from stove and add salt and flavoring, then add whites of eggs beaten stiff. Turn into one large or individual molds, first dipped in cold water, and place in ice box. (This will separate and form a jelly on the bottom and custard on top). If desired, serve with whipped cream, or sliced oranges or other fruit. A cup of orange juice may be substituted for one cup of the milk, adding it after removing custard from stove.

Frozen Pineapple Pudding

3 egg yolks
1 cup milk
2 teaspoons vanilla
3 tablespoons brandy
½ teaspoon salt
½ cup crushed macaroons
¾ cup sugar
½ cup chopped almonds
1½ cups whipping cream
1 No. 2 can crushed pineapple

Make custard of egg yolks, milk, and sugar. Cool. Add crushed macaroons and flavoring. Fold in whipped cream and stiffly beaten egg whites to which salt has been added. Fold in the pineapple and chopped almonds. Place in freezing tray and freeze.

Grape Nut Baked Custard

4 eggs
⅔ cup sugar
¼ teaspoon salt
4 cups milk
vanilla
⅔ cup grapenuts

Combine eggs slightly beaten with sugar, and salt. Add milk, scalded, and mix thoroughly. Add vanilla. Mix Grape-Nuts in, and pour in baking dish or pan. Place baking dish in shallow pan of water and bake until knife inserted comes out clean. (325° F.). Serve plain or with cream. Serves 8.

MRS. J. T. FUTRELL.

Molasses Pudding

½ cup butter
1 cup molasses
½ cup sugar
1 teaspoon ginger
2 eggs
2 teaspoons soda
1 teaspoon Royal baking powder
Pinch of salt
2½ cups flour
1 cup boiling water

MRS. FRANK ABBOTT.

Lemon Sauce

1 egg
½ cup sugar
1 lemon (grated rind and juice)
1 teaspoon cornstarch
1 tablespoon butter
½ cup boiling water

Cook until it thickens. Serve hot.

Hard Sauce

Cream together butter and sugar; add a little very thick cream; flavor to taste. Serve with any hot dessert needing a rich sauce.

Banana Pudding

1 small box vanilla wafers
4 bananas
1 pt. boiled custard
Sections from 1 orange

Put layer of crumbled wafers, then bananas and oranges, pour over custard, top with whipped cream, chill and serve.

Ice-Box Pudding

1 cake Baker's sweet chocolate (½ lb.)
4 tablespoons water
6 tablespoons sugar
4 eggs
⅓ lb. lady fingers

Add water to chocolate and melt in double boiler—stir until smooth. Beat sugar into egg yolks well, and add melted chocolate. Beat egg whites stiff and mix all together—flavor with vanilla. Split lady fingers lengthwise. Line a casserole with waxed paper and lady fingers and pour in half of mixture. Put a layer of lady fingers over top and pour on rest of mixture. Put in refrigerator to harden. Turn out and cover with whipped cream when ready to serve.

Boston Cream Puffs

½ cup butter
1 cup boiling water
¼ teaspoon salt
1 cup sifted flour
4 small or 3 large eggs

Put butter in saucepan, add water, bring to boiling point, and gradually add flour and salt, stirring constantly. When mixture leaves the sides of the pan, take from fire, and break one egg at time into mixture, beating thoroughly between each addition of the eggs. Let cool somewhat, and drop by spoonfuls on greased baking sheet. Bake in hot oven thirty minutes, or until light and dry when lifted from pan. Unless well done they will shrivel as they cool. It is a good plan to leave puffs in the oven with door open for ten minutes after they seem done. With a sharp knife cut a slit in side and by means of pastry bag or a small spoon fill with English cream filling.

Strawberry Short Cake

2 cups flour
3 teaspoons baking powder
½ teaspoon salt
2 tablespoons sugar
2 tablespoons butter
½ to ⅔ cup milk
Melted butter and sugar
1 qt. strawberries
Cream
4 tablespoons shortening

Sift flour, measure and add baking powder, salt and sugar, and sift together. Add butter and shortening, and cut in fine. Add milk to make soft dough. Knead lightly and roll dough ½ inch thick. Cut into rounds. Place ½ the rounds on cookie sheet, brush with butter and sprinkle with sugar. Bake. Serve while warm with crushed berries slightly sweetened and whipped cream if desired. Layers of cold plain cake may be used with strawberries and cream instead of the hot crusts.

Orange Ice Box Cake

2 cups of sugar
1 cup of sugar
3 oranges, juice (pulped, strained)
2 cups whipped cream—½ pint
½ cup pecans
2 tablespoons Knox gelatine—(one envelope)
Juice of 1 lemon
½ cup of cold water
½ pound of marshmallows
24 day-old lady fingers

Boil sugar and water for 20 minutes. Have gelatine soaking in ⅓ cup of water then add gelatine, lemon juice, and orange juice. Chill. When it begins to thicken, beat until light and frosty, whip cream and add to mixture also chipped up marshmallows, beat thoroughly, add one tablespoon cherry juice and chip some cherries in the cake, save half to garnish. Cut ladyfingers to make stand, what is left crumble. Line the pan with ladyfingers, cut oil paper to fit bottom of pan, put layer of crumbled ladyfingers, then nuts then cream mixture about half more ladyfingers (crumbled) and then nuts then remainder of mixture then another layer of ladyfingers, nuts, and cherries.

MRS. FRANK H. LEE.

AMOUNTS REQUIRED FOR SERVING 50 PLATES

2½ loaves of pullman bread for sandwiches
5 chickens for salad
7 bunches of celery for salad
3 heads lettuce for serving salad
2 pounds crackers
1 quart cream for coffee
1½ gallons of brick ice-cream
2½ gallons of ice-cream in bulk
3 small or 2 large layer cakes
1½ pounds shelled almonds, salted
3 pounds of mints
3 pints of olives
1 pound of good coffee

OTHER SERVINGS

1 large hen baked serves 8 persons
1 hen made into salad serves 15 persons
1 hen made into pressed chicken serves 18 persons
1 gallon punch serves 30 persons
1 can peas serves 10 or 12 patty cases
1 gallon strong tea serves 30 persons
1 12 lb. ham baked serves 40 persons
1 quart of coffee pours 6 cups
15 pounds of roast beef serves 50 persons

WEIGHTS AND MEASURES

1 cupful	one-half pint
4 cupfuls	one quart
3 teaspoonfuls	one tablespoonful
2 cups butter, packed solid	one pound
4 cups sifted flour	one pound
2 cups granulated sugar	one pound
2 tablespoonfuls butter	one ounce
60 drops	one teaspoonful
4 tablespoons flour	one ounce
2 large eggs	one pound
2⅔ cups powdered sugar	one pound
2⅔ cups brown sugar	one pound
3½ cups confectioner's sugar	one pound
1 square confectioner's sugar	one pound
1 square Baker's Chocolate	one ounce
5 tablespoonfuls of liquid	one wine glass

CALORIC CONTENT OF VARIOUS FOODS

Food	Serving	No. Calories
Pork	4 oz.	402
Beef	4 oz.	369
Lamb	4 oz.	367
Fowl	4 oz.	269
Lean Meat	4 oz.	210
Veal	4 oz.	186
Liver	4 oz.	177
Fish	4 oz.	177
Milk (Whole)	7 oz. (glass)	138
Lard	½ oz.	126
Butter-Margarine	½ oz.	107
Beans, peas, lentils (dried)	1 oz.	103
Nuts	½ oz.	100
Bananas	3½ oz. (medium)	96
Fruit (dried)	1 oz.	89
Vegetables (fresh)	3½ oz.	89
Cheese	⅔ oz.	89
Cereals	¾ oz. (½ cup cooked)	78
Bread	1 oz. (1 slice)	76
Eggs	1-4/5 oz. (1 egg)	75
Sugar	⅓ oz. (2 teaspoons)	40

MY OWN RECIPES

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